



Tomato Jam with Peaches and Cardamom



Time: 50 min.

Difficulty: Easy

Ingredients

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- Finely chopped tomatoes 14.1oz Two Cans of Finely Chopped Tomatoes
- Apple Cider Vinegar 1 tbsp
- Cardamom Pods 4
- Finely Chopped Tomatoes 2 cans
- Granulated Sugar 6 tbsp
- Kosher Salt 1/2 tsp
- Medium Sized Peach 1
- Olive Oil 1 tbsp
- Red Chili Flakes 1/4 tsp
- Water 2 tbsp

For this recipe we used:



Preparation

Procedure:

In a large pot, combine chopped peaches, tomatoes, vinegar, cardamom pods, chili flakes, salt, sugar, and water. Stir and set over medium high heat. When the mixture comes to a boil, reduce the heat to medium low and simmer, stirring every 5 minutes, until thickened, about 25-30 minutes. The jam is ready when it has reduced by almost half, the peaches are soft and broken down, and the jam separates completely when you drag a spoon along the bottom of the pot.

Remove jam from heat and stir in olive oil. Pour warm jam into jars and seal tightly. Store in the refrigerator and warm or let sit at room temperature before serving.

- Anna Ramiz of @gatheredatmytable