

TOMATO BASIL JAM

INGREDIENTS

2 tablespoons of oil
1/2 of a small onion, chopped
2 cloves of garlic, chopped
1 tablespoon of tomato paste
1 teaspoon cumin
1 teaspoon cinnamon
5 - 6 Roma Tomatoes (2 cups)
2 teaspoons of salt
1 tablespoon of sugar
1 tablespoon of apple cider vinegar
Sprig fresh basil

INSTRUCTIONS

Wash and pat dry your tomatoes. Next, slice them in half lengthwise and remove as much of the seeds as you can. Chop them into small cubes and set aside.

To a medium sized pot on medium flame, add in the oil, chopped onion and chopped garlic. Once softened, 1 tablespoon of tomato paste, cumin powder, and ground cinnamon. Cook for 1 minute.

Next, add in the chopped Roma tomatoes along with salt, sugar, apple cider vinegar, and a sprig of basil.

Cook on low heat for 3-4 hour or until the tomatoes have turn into a jammy consistency