

Tomato Jam

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

- 1 cup onion, chopped
- 2 cup grape tomatoes, quartered
- 1/4 cup brown sugar
- 1 tsp. ground mustard
- 1 tsp. paprika
- 1 tbsp. sugar
- 1 tsp. kosher salt
- 1/4 tsp. ground pepper



Method

1. In a saucepan, combine all ingredients listed above.
2. Bring to a boil, stirring the entire time and reduce to a low simmer for 45 minutes.
3. The tomatoes will burst and the sauce will reduce and thicken greatly. Once the jam has reduced and thickened, at the 45-minute mark, remove from heat and let cool completely.
4. Store in an airtight container in the fridge for up to a week to enjoy on pizza or sandwiches.