

A close-up photograph of two slices of dark, seeded bread on a wooden cutting board. The bread is topped with a thick, dark purple jam. In the background, a glass jar of the same jam and a butter knife with jam on the blade are visible on a light-colored wooden surface. A white rectangular box with red borders on the left and right sides is overlaid on the image, containing the text 'GREEN TOMATO BLUEBERRY JAM' in red, bold, uppercase letters.

GREEN TOMATO BLUEBERRY JAM

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Prep time: 15 Minutes
Cook time: 40 Minutes
Servings: 20 People

INGREDIENTS:

4 large Green Beefsteak Tomatoes
5 cups fresh blueberries
1 cup water
1 cup sugar
1/4 cup lemon juice
2 tsp. ground cinnamon
1/2 tsp. ground nutmeg

CHEF'S TIP:

Substitute blueberries for strawberries to make a nice strawberry jam.

DIRECTIONS:

Coarsely chop green tomatoes and stem blueberries.

Pulse blueberries and tomato in a blender or food processor until mixture is smooth.

Cook blueberry mixture, 1 cup water, and sugar in a Dutch oven over medium heat, stirring constantly, until sugar dissolves.

Add remaining ingredients. Bring to a boil; cook, stirring constantly, until mixture thickens.

Pour hot mixture into hot jars, filling to 1/4 inch from the top. Remove air bubbles; wipe jar rims. Cover at once with metal lids, and screw on bands.

Process in boiling water; bathe for 10 minutes.