



LEFT
BEHIND
Chapter 1

HERBED TOMATO JAM

ABOUT 5 HALF- PINTS

Ingredients:

3 cups peeled, seeded, chopped tomatoes

4 1/2 cups sugar

1/4 cup lemon juice

6 tablespoons pectin

1 tablespoon minced garlic

1 teaspoon lemon peel

1 teaspoon basil

1 teaspoon oregano

1/2 teaspoon butter

Directions:

Place all ingredients **except sugar** in a large pot. Bring to a boil.

Add sugar. Return to a rolling boil. Boil for 1 minute.

Ladle hot jam into a prepared jar, leaving ¼ inch headspace.

Remove air bubbles and clean the jar rim.

Center the lid on the jar and adjust the band to finger-tip tight.

Repeat this process until all of your jars are full.

Process for 10 minutes in a boiling water bath at sea level (adjust for elevation).