

# Canal House Red Tomato Preserves

**Makes 4-6 half-pints**

**The tomato is, after all, a fruit. Actually, it is one of the most luscious fruits around. We will be preserving them every which way this summer while gardens and farmers' markets are full up with the lovelies.**

**5 pounds ripe tomatoes**

**2 cups granulated cane sugar**

**Rind and juice of 2 lemons**

**A fat 3-inch finger fresh ginger, peeled and thinly sliced**

**1 stick cinnamon**

1. Plunge tomatoes into a pot of boiling water for 20 seconds to loosen their skins. Remove the tomatoes from the pot and when cool enough to handle, peel off the skin. Halve tomatoes crosswise and squeeze out the seeds. Put tomatoes, sugar, lemon rind and juice, ginger, and cinnamon into a large, heavy pot. Cook over medium heat until it comes to a boil, stirring from time to time with a wooden spoon to keep the sugar from burning while it melts. Stir gently so the fruit doesn't break up too much. Reduce heat to low and gently simmer until tomatoes look slightly translucent and the liquid has thickened, about 1 hour. Using a slotted spoon, divide the tomatoes between 4-6 hot sterilized jars. Increase the heat to high and reduce the juices until thick and syrupy, about 5 minutes more. Remove the cinnamon stick. Divide the syrup between the jars and seal. Allow the jars to cool undisturbed for several hours. These preserves will keep in the refrigerator for a few months.

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