

Tomato Marmalade

Yield: about 9 half-pints

- 3 quarts ripe tomatoes (about 5-1/2 pounds tomatoes)
- 3 oranges
- 2 lemons
- 4 sticks cinnamon (3-inch pieces)
- 6 whole allspice
- 1 tablespoon whole cloves
- 6 cups sugar
- 1 teaspoon salt

1. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
2. Peel tomatoes and cut in small pieces. Drain. Slice oranges and lemons very thin; quarter the slices.
3. Tie cinnamon, allspice and cloves in a cheesecloth bag.
4. Place tomato pieces in a large kettle. Add sugar and salt; stir until dissolved.
5. Add oranges, lemons and spice bag. Bring to a boil, stirring constantly. Continue to boil rapidly, stirring constantly, until thick and clear, about 50 minutes.
6. Remove from heat; skim off foam. Fill hot marmalade into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
7. Process jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet elevation, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2018