

Ingredients

| Quantity: | Measure: | Ingredients: | Description: |
|-----------|------------|-----------------|----------------|
| 2 | Tablespoon | Butter Unsalted | |
| 1/2 | Teaspoon | Pepper Powder | Freshly ground |
| 1, 1/2 | Teaspoon | Salt | |
| 2 | Tablespoon | Sugar, Browned | light brown |
| 500 | Grammes | Tomatoes | Plump tomatoes |
| 3 | Tablespoon | Vinegar White | Vine Vinegar |

Method

1. Coarsely chop tomatoes keeping skins and seeds intact.
2. In a medium-sized sauté pan melt butter over medium-high heat. Add tomatoes and season with salt and pepper. Cook about 5 minutes until tomatoes have softened.
3. Add white wine vinegar and light brown sugar and cook 5 minutes or so longer until tomatoes are very soft and their juice has thickened. Cool and serve slightly warm or at room temperature.
4. Tomato jam can be made ahead and refrigerated in an airtight container for up to 5 days.

Makes about 1 1/4 cups.

A cross between a chunky tomato preserve and thick tomato sauce puree, this savory jam, with a touch of sweetness, goes equally well spread atop a piece of buttered toast or next to a pile of hash browns.