



Green Tomato Jam

Season: Summer

Serves: makes about 3 jars

Recipe source: www.bestrecipes.com.au

Fresh from the garden:

Tomatoes that have accidentally been picked before they are ripe.

Equipment: Measuring cups Knife Chopping board Large pot or electric frypan Wooden Spoon	Ingredients: 1 kg green tomatoes – cut into pieces 1 lemon – coarsely chopped ½ cup water 3 cups caster sugar
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What to do:

1. Place water and sugar into pot and stir until dissolved on low heat.
2. Add chopped tomatoes and lemon.
3. Stir until boiling.
4. Once a rolling boil is reached, reduce heat and simmer for approximately 1 hour.
5. Bottle in sterilised jars.