

Spiced Tomato Jam with Powdered Pectin (about 8 half-pint jars)

3 cups prepared tomatoes (about 2 ¼ pounds)	¼ teaspoon ground cloves
1 ½ teaspoons grated lemon rind	4 ½ cups sugar
½ teaspoon ground allspice	1 box powdered pectin
½ teaspoon ground cinnamon	¼ cup lemon juice

To Prepare Fruit - Wash firm-ripe tomatoes. Scald, peel, and chop tomatoes. Cover and simmer 10 minutes, stirring constantly. Measure 3 cups tomatoes into a saucepot. Add lemon rind, allspice, cinnamon and cloves.

To Make Jam – Sterilize canning jars. Place prepared fruit into a saucepot. Add lemon juice. Measure sugar and set aside. Stir powdered pectin into prepared fruit. Bring to a boil over high heat, stirring constantly. At once, stir in sugar. Stir and bring to a full rolling boil that cannot be stirred down. Then boil hard for 1 minute, stirring constantly.

Remove from heat. Skim off foam. Pour hot jam into hot jars, leaving ¼ -inch headspace. Wipe jar rims and adjust lids. Process 5 minutes in a **Boiling Water Bath**.