

# CHEF'S CORNER

WITH CHEF AMELIA

## TOMATO JAM

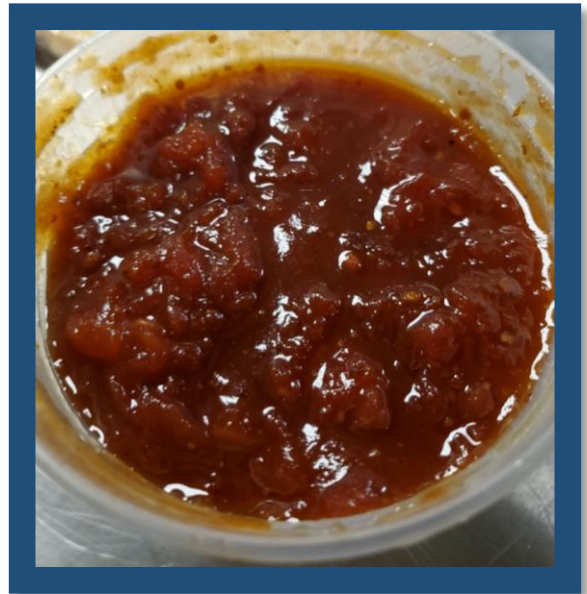
FEATURED ON THE SOUTHERN BURGER

### A NOTE FROM CHEF AMELIA:

This is hands down one of my favorite recipes. I'm one of those weird people who doesn't care for fresh tomatoes but loves tomato products. This one is bright, flavorful, and will appease even the most finicky palates! We serve it with pimento cheese on top of our 'Southerner' burger, but it's also delicious on top of a nice piece of seared salmon or a bowl of shrimp 'n' grits.

### INGREDIENTS:

- 1 16oz can chopped tomatoes
- ¼ cup light brown sugar
- 1 tablespoon apple cider vinegar
- ¼ teaspoon crushed red pepper
- ½ teaspoon kosher salt
- ¼ teaspoon mustard seeds or 1 tablespoon whole grain mustard



### INSTRUCTIONS:

1. Place the tomatoes, sugar, vinegar, salt, mustard/mustard seeds, and red pepper flake in a 3- to 4-quart Dutch oven.
2. Bring to a boil over medium-high heat, stirring occasionally with a rubber spatula or wooden spoon.
3. Simmer until it thickens and starts to become more jam-like, about one hour. You'll know when it's done when you scrape a spoon across the bottom of the pot and no liquid fills back in.
4. Keep in the fridge for up to one month.