



Karen

KAREN CROUSE



NAPA VALLEY

Cooking with KAREN CROUSE

With this recipe, you can add flavorful garden-fresh or store-bought tomatoes to any dish all year. When baked, the tomatoes sweeten; when mashed, they are spreadable. Since it's sweet and spreadable, I call this *Tomato Jam*. It is a staple in my refrigerator.

It's easy, inexpensive, and also makes a great hostess gift. I make mine plain with just a little olive oil and salt and add herbs or spices when I use it. Adding garlic, onion, basil, thyme, chili pepper, vinegar, etc., makes it a perfect addition to any cuisine type, and a little goes a long way.

One of my favorite ways to use it is in a grilled cheese sandwich. It gives a rich flavor and beautiful color to a classic comfort food.



FOR MORE INFORMATION napavalleylifestylewithkarencrouse.com

TOMATO “JAM”

EQUIPMENT NEEDED

- 9 x 13 Cookie Sheet pan
- Parchment paper or foil
- Basting brush
- Large mixing bowl
- Large silicone spatula
- Airtight containers

INGREDIENTS

- 2T Olive Oil
- 1 T Coarse or flaky salt
- 32 oz Cherry tomatoes (whole)

TIP: Leaving the tomatoes whole when cooking them enhances the flavor and nutrients.

PREPARATION

Preheat the oven to 400 degrees.

Line the sheet pan with parchment paper or foil and brush with the olive oil. Add the tomatoes in a single layer and sprinkle with the coarse salt.

Bake for 10 minutes, then turn the oven down to 350 degrees.

When the tomatoes start to brown and the skin is dimpled, turn off the oven, leaving the tomatoes inside.

Remove them when you can touch the tray with your bare hands.

Pour the tomatoes into the bowl and lightly mash them with the silicone spatula until they are thick yet spreadable. Use the jam on sandwiches, burgers, pizza, bruschetta, pasta, eggs, chicken, and rice. Enjoy.

Store in an airtight container for up to two weeks.