

Sun~Dried Tomato Jam



Great on burgers or spread on crackers with a touch of feta or goat cheese

Makes 12 servings

8oz sun~dried tomatoes, packed in oil	2T sugar	1/2c chicken or vegetable stock
1T oil from tomatoes	1/4c white wine or champagne vinegar	1t thyme leaves, chopped
1 onion, thinly sliced		1/2t salt
2 garlic cloves, minced	1c water	1/2t cracked black pepper

Remove sun~dried tomatoes from oil and coarsely chop. Reserve 1T oil for recipe and keep remaining oil for future recipes. The oil is great used in salad dressings or as part of a marinade for chicken.

Place sun~dried tomatoes, 1T oil, onion and garlic in medium saucepan. Stir and cook until onions are soft and beginning to brown at the edges 6~8 minutes. Add remaining ingredients. Bring to boil, reduce heat and simmer, covered for at least 30 minutes.

Remove cover and continue simmering until most of the liquid is reduced and mixture is consistency of jam ~ 20~30 minutes. Remove from heat, cool and cover and refrigerate.

Prepare Ahead Tip

Keep covered and refrigerated for up to 4 days.

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