



Cinnamon-Tomato Jam

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This recipe is from Maydan in Washington, DC

Ingredients

- 1 28-oz. can whole San Marzano tomatoes – *any tomato will do*
- 3 Tbsp. extra-virgin olive oil
- 1/2 medium white onion, finely chopped
- 4 garlic cloves, finely chopped
- 1 Tbsp. tomato paste
- 2 3" cinnamon sticks
- 3 Tbsp. sugar
- 3 Tbsp. toasted sesame seeds
- 2 Tbsp. distilled white vinegar Kosher salt

Recipe Preparation

Pour tomatoes and their liquid into a large bowl and finely crush tomatoes with your hands. Heat oil in a large saucepan over medium. Cook onion, stirring occasionally, until soft but without taking on any color, 8–10 minutes. Add garlic and cook, stirring, until softened, about 2 minutes. Add tomato paste and cook, stirring, until it begins to darken, about 2 minutes. Add crushed tomatoes, cinnamon sticks, sugar, and sesame seeds. Reduce heat to low and cook, stirring occasionally and smashing down tomatoes using a wooden spoon, until flavors have melded, 35–45 minutes. Reduce heat as needed to keep jam from simmering too hard; you don't want it to reduce much. Remove from heat and stir in vinegar; let cool. Season with salt.

Do Ahead: Tomato jam can be made 1 week ahead. Cover and chill.

So good! Eat it as a side dish. Put it on chicken, lamb, pork.