



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

### Tomato Jam and Brie Crostini

Serves 8

#### Ingredients:

1 baguette, thinly sliced  
2 garlic cloves  
Olive oil  
8-12 oz brie, cheese

#### Tomato Jam

1½ lb of heirloom tomatoes, cored, seeds removed, chopped  
1 cup sugar  
2 tbsp fresh lime juice  
½ tbsp fresh ginger, peel and grated  
½ tsp cumin, ground  
¼ tsp cinnamon, ground  
¼ tsp crushed red pepper flakes  
⅛ tsp cloves, ground  
Salt

#### Directions:

Preheat the oven to 400 F.

Place the baguette slices on a sheet tray and drizzle with olive oil. Bake the crostinis in the oven for about 5-7 minutes or until the bread is crisp and golden brown. Rub the raw garlic on the crostinis to flavor.

Cut brie in to pieces just smaller than the crostini. Place the cheese on the crostini and place back in the oven to melt slightly (maybe 1 minute)

Top with tomato jam and serve warm.

#### Tomato Jam

In a medium pot, add chopped tomatoes, sugar, lime juice, ginger, salt and spices.

Bring to a boil then reduce the heat to low and simmer for about 1 hour and 15 minutes, making sure to stir often to prevent burning.

The mixture should be not be watery anymore but jam like in consistency.