



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## LA Farm Girl's Tomato Jam



### Hero Vegetable: Tomatoes

#### Ingredients

##### •Roasted Tomato Base

- 2 lbs Campari tomatoes
- Light sprinkle sea salt

##### •Stone Fruit Base

- 2 nectarines
- 2 apricots
- 1 c cane sugar
- 5 oz lemon juice
- 5-6 lemon verbena leaves
- 1 ¼ tsp sea salt
- 1 packet fruit pectin

### Directions

#### Roasted Tomato Base

Set oven to 350°F and line sheet trays with parchment paper. Toss the tomatoes with a light sprinkle of sea salt, and place on the lined sheet trays in a single layer. Roast until blistered and softened (45-60 minutes). Cool Completely.

#### Stone Fruit Base

Chop nectarines and apricots and combine with roasted tomatoes, sugar, lemon juice, verbena leaves, and sea salt. Let macerate overnight.

The next day, cook mixture until fruit breaks down and thickens. Remove lemon verbena leaves and bring mixture to a boil. Add in the fruit pectin and cook for 1 minute as it thickens. Fill jars while the mixture is hot.



## L.A. Farm Girl

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