

## *Smoked Tomato Jam*

By Chef Geoff Bragg of The Common Market

### Ingredients:

3 tomatoes, smoked, reserving juice  
4 c canned diced tomatoes  
2 c diced red onion  
1 tsp Salt (plus more to taste)  
1/2 tsp Black pepper  
1 c red wine vinegar  
1 c sugar

### Instructions:

Saute the onions until translucent.  
Add everything else, all at once.  
Bring everything in the pot to temperature while stirring then reduce heat.  
Allow mixture to reduce by 50%.  
Remove from the heat and allow to cool.  
Puree mixture in blender.  
Adjust for salt and pepper.