

## **Green Tomato Jam**

Submitted by Renée Martin (Adapted from Christine Ferber's Green Tomato with Cinnamon Jam)

4 pounds green tomatoes (2 1/2 pounds net)  
4 1/3 cups superfine sugar  
Juice (and zest) of two small lemons

Rinse tomatoes in cold water. Dry them with towel. Cut in wedges and remove juice, seeds and the white center parts. Dice tomatoes.

In a bowl, combine the tomato pieces, sugar and lemon juice. Cover with plastic wrap and let macerate overnight.

The next day, pour this mixture into a preserving pan. Bring to a boil and on low heat cook for 10 minutes, stirring occasionally. Pour back into the bowl. cover with plastic wrap and again refrigerate overnight.

The third day bring the mixture to a boil, skim if necessary and continue cooking in low heat for 10 minutes, stirring occasionally.

Check the set and cook a bit more if needed. Put the jam into jars immediately and seal (or for small batches, just refrigerate).

## **Baba ghanoush**

Makes 4-6 servings

3 eggplants	3 garlic cloves, finely chopped
Pinch of salt	1 tablespoon tahini (sesame-seed paste)
1/2 teaspoon cayenne pepper	Juice of 1/2 lemon
1/2 cup extra-virgin olive oil	2 tablespoons crème fraîche or Greek-style yogurt
Freshly ground black pepper	

Place the eggplants either directly on preheated grill or under a very hot broiler. Roast the eggplants for 10-12 minutes until the skin is blistered and charred on all sides. Keep turning the eggplants with tongs while they are cooking. Remove from the heat, and place in a bowl. Cover with plastic wrap, and let cool. (As the eggplants cool, steam is trapped, which in turn continues to cook the eggplants and helps loosen the charred skin.) When the eggplants are cool, remove from the bowl, and pull away and discard the blackened skin. Cut the peeled eggplants into chunks.

Crush the garlic with a pinch of salt. Put the garlic and eggplant flesh into the food processor. Add the tahini, and season with the cayenne, salt and pepper. Process until smooth, then add the lemon juice. With the motor running, gradually add the olive oil in a thin, steady stream to make a paste (similar to making mayonnaise). When it is all combined, stir in the crème fraîche.

Check the seasoning. There should be a smoky sweetness from the roasted eggplant, while the tahini and salt provide a savory component. The lemon juice and crème fraîche are sour, and the black pepper is hot and peppery. Adjust the seasoning as necessary. Serve in a bowl as an accompaniment to other dishes, or as a dip with lots of fresh bread.