



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Sun-dried Tomato Jam** (adapted from Everyday Italian via Confections of a Foodie Bride)

The original recipe is for crostini with goat cheese, but I thought the jam was a great addition to a cheese plate on its own.

Makes about 1½ cups

8oz jar sun-dried tomatoes packed in oil, drained and chopped, oil reserved

1 tablespoon olive oil

½ onion, thinly sliced

1 clove garlic, minced

2 tablespoon sugar

¼ cup red wine vinegar

1 cup water

½ cup chicken broth

1 teaspoon chopped fresh thyme leaves

½ teaspoon salt

½ teaspoon freshly ground black pepper

1. Place a medium saucepan over medium heat. Add the chopped sun-dried tomatoes, 1 tablespoon of the reserved sun-dried tomato oil, olive oil, onion, and garlic. Stir and cook until the onions are soft and beginning to brown at the edges, about 5 to 7 minutes.

2. Add the sugar, vinegar, water, chicken broth, thyme, salt, and pepper. Bring the liquid to a boil, reduce the heat, and simmer, covered, for 30 minutes. Remove the cover and continue simmering until most of the liquid is reduced and the mixture is the consistency of jam, about 5 to 10 more minutes. Remove from the heat, let cool slightly, and serve.