

PATI'S MEXICAN TABLE

APRIL 23, 2011 11:30 AM

Tomatillo and Lime Jam

POSTED IN: , [PBS SHOW](#)

TAGS: [FOOD](#) , [JAM](#) , [JELLY](#) , [JINICH](#) , [LIME](#) , [MEXICAN](#) , [PATI](#) , [RECIPE](#) , [TOMATILLO](#) , [TOMATILLO](#)
[PRINT THIS PAGE](#) | [PRINT ENTRY](#) | [COMMENTS \(0\)](#)

TOMATILLO AND LIME JAM

Mermelada de Tomate Verde con Limon

Makes about 1 1/4 cups

INGREDIENTS

1 lb [tomatillos](#), husks removed, rinsed and roughly chopped
1 1/2 cups sugar
1 cup water
4 tbsp fresh squeezed lime juice
Rind of a lime, whole or chopped
A pinch of salt

TO PREPARE

Place all of the ingredients into a saucepan set over medium heat. Let them come to a simmer and stir occasionally, letting them cook until it has thickened and achieved a soft and loose jam consistency, about 35 to 40 minutes.

Don't wait until it has thickened too much, because it thickens considerably as it cools. Once it has cooled down, pour it into a container, cover tightly and refrigerate.

YOU ARE CURRENTLY VIEWING "PATI'S MEXICAN TABLE: TOMATILLO AND LIME JAM" AT:
[HTTP://PATISMEXICANTABLE.COM/2011/04/TOMATILLO-AND-LIME-JAM.HTML](http://patismexicantable.com/2011/04/tomatillo-and-lime-jam.html)

COURTESY OF PATI'S MEXICAN TABLE: [HTTP://PATISMEXICANTABLE.COM/](http://patismexicantable.com/)

2009 © PATRICIA JINICH. ALL TEXT AND IMAGES ARE PROPERTY OF PATRICIA JINICH. ALL RIGHTS RESERVED.