

RECIPE



RECIPE TITLE

Tomato & Red Pepper Jam

FROM THE FEATURE

French Mauve

CONTRIBUTOR

Christiann Koepke
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SISTERMAG
N°31

INGREDIENTS

MAKES 12 OUNCES (.75 PINTS):

1 pound (about 6 small)
heirloom tomatoes,
ripe, cored and chopped

½ pound (about 1 ½) red
peppers, cored and
chopped

200g (1 cup) sugar

25g (2 tablespoons) freshly
squeezed lime juice

1 tsp ground cumin

1 tsp salt

STEPS

1. Combine all ingredients in a medium saucepan
2. Bring to a strong simmer (not quite boiling) over medium heat, stirring often.
3. Reduce heat and continue to simmer, stirring occasionally, until mixture has consistency of thick jam, about 40-45 minutes.
4. Remove from heat and pulse in blender or food processor until desired consistency is reached.
5. Cool and store in an airtight jar for up to 2 weeks.

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RECIPE TITLE

Fig, Plum & Brandy Jam

FROM THE FEATURE

French Mauve

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INGREDIENTS

MAKES 24 OUNCES (1 ½ PINTS) :

1 ½ pounds	ripe fresh figs (preferably black), stemmed, cut into 1/2- inch pieces
½ pound	(about 3 small) plums, ripe, cored and chopped
500g	(1 ½ cups) honey
70g	(¼ cup + 2 tablespoons) brandy
98g	(1 cup) walnuts, chopped
1	lemon
1/4 tsp	sea salt

STEPS

1. Using vegetable peeler, remove peel from lemon (yellow part only) in long strips. Cut peel into matchstick-size strips (about 3 tablespoons).
2. Combine lemon peel, figs, plums, honey, brandy, and salt in heavy large deep saucepan. Stir. Soak at room temperature for 20 minutes.
3. Bring fig mixture to a strong simmer over medium-high heat, stirring often.
4. Reduce heat and continue to simmer, stirring occasionally, until mixture has consistency of thick jam, about 30 to 35 minutes.
5. Add walnuts and cook an additional 10 to 15 minutes.
6. Remove from heat and cool.
7. Store in an airtight jar for up to 2 weeks.

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RECIPE TITLE

Pear, Cardamom & Vanilla Jam

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INGREDIENTS

MAKES 24 OUNCES (1 ½ PINTS) :

3 lbs.	(approx. 6 large) Bartlett or red pears, ripe, peeled, cored, cut into 3/4" chunks
2	vanilla beans, split lengthwise, seeds scraped
1 cup	sugar
1 tsp	fresh lemon juice
2	earl grey tea bags
1 tsp	cardamom

STEPS

1. Bring ¾ cup water to a boil. Steep earl grey tea bags for 15 minutes.
2. Place steeped tea and remaining ingredients in a medium saucepan and bring to a strong simmer over medium-high heat, stirring often.
3. Lower heat to simmer gently for about 40 minutes, gently mashing the pears halfway through. Continue to simmer for another 15-20 minutes.
4. Remove from heat.
5. Pulse mixture in blender gently, adding 1-3 tablespoons of water if needed until desired consistency is reached.
6. Store in an airtight jar for up to 2 weeks.