
Tomatillo Jalapeno Jam

Chef Kenny Gilbert
Palm Beach Post

1 cup shelled tomatillos
1/4 cup apple cider vinegar
1 jalapeno stemmed and seeded
1/4 cup sugar

In a bowl, combine the tomatillos, cider vinegar, jalapeno and sugar.

Place the mixture into a small pot and bring to a boil.

Lower the heat to a simmer and reduce the liquid by half.

Place into a blender and puree' until smooth. Allow the jam to cool.

Serve with your favorite buttermilk biscuits, cornbread or grilled pork.

Yield: 2 cups

Per Serving (excluding unknown items): 202 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 53g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Fruit; 3 1/2 Other Carbohydrates.