Cornmeal Thumb-Print Cookies with Tomato Jam

1/2 cup butter, softened  1/2 teaspoon kosher salt
1/2 cup powdered sugar  1/4 teaspoon ground nutmeg
1 large egg, separated   1/2 cup chopped pecans, lightly toasted
1 teaspoon vanilla extract    3 tablespoons granulated sugar
3/4 cup all-purpose flour       Parchment paper
3/4 cup plain yellow cornmeal     1/2 cup Tomato Jam
1 teaspoon lemon zest

**Preparation:** Hands-on: 45 Minutes      Total: 4 Hours, 25 Minutes

1. Beat butter and powdered sugar at medium speed with a heavy-duty electric stand mixer 2 to 3 minutes or until pale and fluffy. Add egg yolk and vanilla, beating until blended.

2. Stir together flour and next 4 ingredients in a small bowl. Gradually add flour mixture to butter mixture, beating at low speed until blended after each addition.

3. Turn dough out onto a lightly floured surface; knead 3 to 4 times. Shape dough into a 1-inch-thick disk. Wrap tightly in plastic wrap, and chill 2 to 24 hours.

4. Preheat oven to 350°. Stir together pecans and granulated sugar in a small bowl. Shape chilled dough into 1-inch balls. Lightly beat egg white. Dip each ball into egg white; dredge in pecan mixture. Place 1 inch apart on a parchment paper-lined baking sheet. Press thumb into each ball, forming an indentation.

5. Bake at 350° for 10 minutes. Remove from oven, and, using back of a spoon, press indentations again. Spoon about 1/2 tsp. Tomato Jam into each indentation. Bake 8 to 10 more minutes or until golden brown. Cool on baking sheets 5 minutes; transfer to a wire rack, and cool completely. Store in an airtight container up to 4 days.

MG: Crystal Masterson
Tomato Jam

1 1/2 pounds assorted tomatoes  1 tablespoon grated fresh ginger
1 cup sugar  2 teaspoons sea salt
1/4 cup apple cider vinegar  1 teaspoon ground coriander
1 tablespoon orange zest  4 whole cloves
3 tablespoons fresh orange juice

Preparation:  Hands-on: 25 Minutes    Total: 1 Hour, 15 Minutes

1. Bring 6 qt. water to a boil in a large Dutch oven over high heat. Add tomatoes, and boil 1 minute to loosen skins. Drain and plunge tomatoes into ice water to stop the cooking process. Peel tomatoes over a medium saucepan, letting juices drip into saucepan. Core and chop tomatoes; place in saucepan. Stir in sugar and next 7 ingredients. Bring to a low boil over medium heat; reduce heat to low, and simmer 30 to 40 minutes or until thickened.

2. Remove and discard cloves. Mash tomato mixture to desired consistency, using a potato masher. Remove from heat, and cool 20 minutes. Refrigerate in an airtight container up to 1 month.

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