



## Chilli Jam

Not really jam, more of a sweet chutney, but it just goes with everything. How hot you make it depends on personal taste. This is hot enough to let everyone know it's made with chillies, however once you've tried it, you can add hotter or milder chillies next time. Or try leaving in all the seeds to be hotter or take them all out to make milder. Needs to be nippy though 😊

- 120g red chillies
- 2 large red peppers
- 500g ripe tomatoes, chopped
- 2 garlic cloves, chopped
- 1 tsp grated ginger (2cm piece, peeled)
- 2 tbsp soy sauce
- 300g soft brown sugar
- 100ml white wine vinegar
- 1 lemon, juiced
- ½ tsp salt

1. **Optional - for a nice smoky flavour.** Heat a griddle pan over high heat and char the peppers and chillies, turning frequently for about 15 minutes. They should be well-charred all over so that the skins peel away easily. Transfer to a bowl, cover with clingfilm and leave for another 10 minutes or so. Once cool enough to handle, use your hands to peel all the skin away from the flesh, it should come off easily. Make sure you get it all, otherwise the jam will be bitter. Keep half of the chilli seeds, discard skins, stalks and rest of the seeds. If you don't want the smoky flavour, just remove the seeds and stalks from the peppers and chillies, chop them up and move on to step 2.
2. Blitz the peppers and chillies in a food processor until nearly smooth, then tip into a large saucepan and add garlic, ginger, soy sauce, soft brown sugar, white wine vinegar, juice of lemon and ½ tsp salt. Bring to a rolling boil. Put a saucer in the freezer.
3. Reduce to medium heat and simmer for 45-50 mins, stirring frequently, until the mix is a deep red-brown colour and most of the liquid has evaporated. The jam is ready when a spoonful placed on the cold saucer sets immediately and you can clear a line through it with a spoon. If it doesn't set, keep boiling and retest every 5 mins, on a cold saucer each time.
4. Meanwhile, preheat the oven to 120 degrees. Wash 3 jars and lids in hot soapy water, rinse and put in the oven for 10-15 mins until completely dry. This sterilises them. The jars must still be hot when you add the jam.
5. Immediately and carefully spoon the jam into the jars. Seal the lids and allow to cool completely before adding labels. You can use the jam once cold, it will keep unopened for months in a cool, dark place. Once opened, keep in the fridge and use within 1 month.