

Chilli Jam

Chillies and tomatoes are great to grow but difficult to keep for long, so if you would like to remember your summer fruits from the garden chilli jam is an excellent and delicious memory. Great in a cheese sandwich, fried up with chicken or you could put a couple of teaspoons in your soup to spice it up.

Ingredients:

8 red peppers.
10 red chillies.
1 finger-sized piece of fresh root ginger, peeled and roughly chopped
8 cloves of garlic
14oz (400g) of fresh tomatoes chopped – or a 400g tin of cherry tomatoes
1lbs 8oz (750g) Preserving sugar this also helps not to make the jam too runny
7 floz (200ml) red wine vinegar

Preparation: 20 minutes Cooking time: 60 – 90 minutes



Directions:

1. Cut up your peppers and chillies keeping the chilli seeds but not the pepper ones. Put them into the food processor along with the garlic and ginger.
2. Scrape into a heavy-bottomed pan with the tomatoes, sugar and vinegar, then bring everything to the boil.
3. Turn the heat down to a simmer and cook for about 50 minutes, stirring occasionally – skim off any scum that comes to the surface.
4. Once the jam becomes sticky, continue cooking for 10-15 minutes more, stirring frequently so that it doesn't burn on the bottom of the pan. It should now look like thick, bubbling lava.
5. Cool slightly, transfer into sterilised jars, cover with lids straight away to create a vacuum, then leave to cool completely.
6. Keeps for 3 – 12 months in a cool, dark cupboard - once you have opened it keep it in the fridge.