



Sweet Chilli Jam

Ingredients

- 8 Red Peppers, deseeded and roughly chopped
- 10 Red Chillies, roughly chopped
- Finger size piece of fresh root ginger, peeled and roughly chopped
- 8 garlic cloves, peeled
- 400g can cherry tomatoes
- 750g/ 1lb 10oz Golden caster sugar
- 240ml/ 9fl oz Red wine vinegar

Method

Put the peppers, chillies (with seeds), ginger and garlic into a food processor, then whiz until finely chopped.

Place the mixture into a Kilner® Preserving Pan along with the tomatoes, sugar and vinegar, then bring everything to the boil.

Skim off any foam that comes to the surface, turn heat down to a simmer and cook for 50 minutes, stirring occasionally.

Once the jam has become sticky, cook for a further 10 to 15 minutes, stirring frequently so it does not catch and burn. It should look like thick, bubbling lava.

Cool slightly and transfer the mixture into warm sterile Kilner® jars, leaving about 1cm/ 1/2 inch space between the lid and seal your jars.

Process your Kilner® jars.

Your finished Kilner® jars will keep for three months in a cool, dry cupboard – refrigerate once opened.



