



## Hot Chilli Sauce

Cooking time: 1 hour – 1 hour 20 minutes

Makes: Approx 760ml (1 pint) – 2 small jars

Keep: 1 month refrigerated

### Ingredients

- 4 fresh red bird's eye (thin) chillies, stalks removed.
- 1 dried chipotle chilli
- 4 ripe tomatoes, quartered
- 1 carrot chopped
- 1 small onion chopped
- 1 celery stick chopped
- 2 tbsp agave syrup or clear honey
- 1 tbsp tomato purée
- 2 tbsp red wine vinegar
- 1 tsp tamarind paste
- 150ml/ 5 us fl oz organic apple juice
- Salt & freshly ground black pepper

### Method

Put all the ingredients except the salt and pepper in a Kilner® Preserving Pan. Bring to the boil, reduce the heat. Cover and simmer gently, stirring occasionally for 45 minutes or until pulpy.

Purée in a blender or food processor with 5 tbsp of water, stopping and scraping down the sides as necessary, then rub through a sieve into a bowl. Season to taste.



Pour the sauce into warm sterilized Kilner® jars, wipe the thread & rim and seal, process your Kilner jars.

Your finished Kilner® jars will keep for 1 month once opened in the refrigerator.