

SWEET CHILLI JAM

Ingredients

2.5kg Red Peppers
350g Long Red Chillies
1½ Tbsp Chilli Flakes
75g Finger-size Pieces of Ginger
100g Garlic Cloves
1250g Granulated Sugar
500ml Red Wine Vinegar
2 x 400g Cans Chopped Tomatoes
Juice of 2 Lemons & 2 Limes
1 Tbsp Salt

Roughly chop the peeled ginger; tip into a food processor with peeled garlic cloves and a little citrus juice, and pulse until finely chopped.

Add chillies, lime and lemon juice, and process with the garlic and ginger until very finely chopped. Scrape everything into a heavy-bottomed pan.

Roughly chop the red peppers and process till finely chopped. Add to the pan with the chopped tomatoes, salt, chilli flakes and vinegar, then bring everything to the boil. Turn the heat down to a simmer and cook until starting to reduce, stirring occasionally.

When reduced by about a third (60-90 minutes), tip in the warmed sugar and stir until completely dissolved. Once the jam starts to thicken, stir frequently so that it doesn't catch and burn. It should now look like thick, bubbling lava, and is ready when a trail can be left.

Cool slightly, transfer to sterilised jars, then leave to cool completely. Keeps for at least 6 months in a cool, dark cupboard - refrigerate once opened.

Cost: Approximately £12.00 plus jars

Makes: Approximately 112 oz e.g. 10 x 8oz, 4 x 5oz, 1 x 12oz