

GLOWING CHILLI JAM

Makes around 1.5 litres

INGREDIENTS:

150g Red Chillies - deseeded and cut into small pieces
150g Red Peppers - deseeded and cut into rough chunks
1kg Jam Sugar
600ml Cider Vinegar

DIRECTIONS

Sterilise some jars and let them cool

Finely chop the chillies in a food processor. Then add the red peppers and pulse so that you have small pieces.

Place the vinegar and sugar in a medium sized pan and place over a low heat to dissolve the sugar.

Add the chilli and pepper mixture to the pan.

Bring the pan to a boil and let it boil for 10 minutes.

Remove the pan from the heat and allow it to cool.

The mixture will turn jelly-like as it cools.

After around 45 minutes the chilli and pepper pieces should be 'floating' within the jelly. You can then add the mixture to the sterilised jars. If you need to stir at this point you can.

Make this at least a month before you want to use it.

Store in a cool, dark place for up to a year.

Once opened, store in the fridge and use within a month.

This is delicious with cheese and crackers. It is also lovely added to a stir fry or even drizzled over salmon before roasting in foil!