

Chilli Jam

Ingredients:

150 grams long fresh red chilli peppers (deseeded and sliced)
150 grams red peppers (cored, deseeded and cut into rough chunks)
1 kilogram jam sugar
600 millilitres cider vinegar.

Method:

Sterilise 6 x 250ml / 1 cup sealable jars, with vinegar-proof lids
Put the finely chopped chillies into a food processor and pulse.
Add the chunks of red pepper and pulse again.
Dissolve the sugar in the vinegar in a medium-sized pan over a low heat without stirring.
Spoon out the chilli-pepper mixture from the food processor and add to the pan. Bring the pan to the boil, then leave it at a steady boil for 10 minutes. Take the pan off the heat and allow it cool.
After 40 minutes, ladle into the jars and seal tightly.

Scotch Bonnet Curry Hot Sauce

Ingredients:

250g Scotch Bonnet Peppers chopped
250g Sweet Peppers chopped
6 garlic cloves finely chopped
Thumb size piece of finely chopped ginger
1 teaspoon ground black pepper
1 teaspoon turmeric
1 tablespoon curry powder
1 teaspoon salt
275ml apple cider vinegar
275ml water as needed to thin the sauce

Method:

Add all of the ingredients to a medium saucepan.
Bring to a quick boil. Reduce heat and simmer for 15-20 minutes until softened. Transfer the mixture to a food processor or blender and process until smooth.
Add water a couple of tablespoons at a time as you process to thin out the sauce as required.

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