

Slow Cooker Rhubarb Sweet Chili Jam - Sweet, Spicy & Simple

Slow Cooker Rhubarb Sweet Chili Jam - Sweet Heat in Every Spoonful



TIME
60 min

METHOD
Slow cooker

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INGREDIENTS

4 cups rhubarb, chopped (fresh or frozen)
1 red bell pepper, finely chopped
1-2 red chilies, minced (adjust to heat preference)
1 medium onion, finely chopped
2 garlic cloves, minced
1 tablespoon fresh ginger, grated
1¹/₂ cups granulated sugar
¹/₂ cup apple cider vinegar
... teaspoon salt

Optional: ... teaspoon crushed red pepper flakes for extra kick

Ingredient Notes & Swaps:

Rhubarb: No need to thaw if using frozen-just toss it straight into the slow cooker.

Chilies: Use red Fresno chilies for medium heat, or Thai chilies for something spicier.

Sugar: You can substitute half with brown sugar for a richer depth.

Ginger & Garlic: Fresh is best, but ground ginger or garlic powder can work in a pinch.

Red Pepper Flakes: Optional but great for those who love extra heat.

Directions:

1 Layer Ingredients:

2 Cook Slowly:

3 Mash or Blend:

4 Thicken as Needed:

5 Cool & Store:

Serving Suggestions:

Warm toast or English muffins

Grilled chicken or tofu as a glaze

Soft cheeses like goat cheese or Brie

Turkey sandwiches or wraps for a sweet heat upgrade

A light tangy chicken salad as a zippy spread alternative

As a dip for crusty bread with easy coconut macaroons for dessert

Storage Tips:

Refrigerator: Keep in clean, airtight jars for up to 3 weeks.

Freezer: Pour into freezer-safe containers, leaving headspace, and freeze for up to 3 months.

Sterilize jars before storing for longest shelf life and food safety.

More Recipes You'll Love:

This Big Family Banana Pudding

DIRECTIONS

- 1. Layer Ingredients:** In your slow cooker, combine the rhubarb, bell pepper, chilies, onion, garlic, and ginger. Sprinkle the sugar and salt evenly over the top, then pour in the apple cider vinegar. Gently stir to mix.
- 2. Cook Slowly:** Cover and cook on LOW for 5-6 hours, stirring every couple of hours. The mixture will break down into a jammy consistency.
- 3. Mash or Blend:** Once soft, use a potato masher for a rustic texture or an immersion blender for something smoother. Be cautious-it's hot!
- 4. Thicken as Needed:** If your jam is a little loose, cook it uncovered on HIGH for 30-60 minutes to reduce and thicken to your liking.
- 5. Cool & Store:** Let the jam cool slightly, then spoon it into sterilized jars. Seal tightly and store in the fridge for up to 3 weeks or freeze for up to 3 months.
- 6. Serving Suggestions:** This jam is ridiculously versatile. Try it with:
 - 7. Warm toast or :** English muffins
 - 8. Grilled chicken or tofu as a glaze**
 - 9. Soft cheeses like goat cheese or :** Brie
 - 10. Turkey sandwiches or wraps for a sweet heat upgrade**
 - 11. A light tangy chicken salad as a zippy spread alternative**
 - 12. As a dip for crusty bread with easy coconut macaroons for dessert**
- 13. Storage Tips:** Refrigerator: Keep in clean, airtight jars for up to 3 weeks.

14. Freezer: Pour into freezer-safe containers, leaving headspace, and freeze for up to 3 months.
15. Sterilize jars before storing for longest shelf life and food safety.
16. More Recipes You'll Love: This Big Family Banana Pudding
17. These : Old-School No-Bake Cookies
18. Blueberry : Lemonade
19. A Light : Tangy Chicken Salad
20. Easy : Coconut Macaroons
21. Final Thoughts: This Slow Cooker Rhubarb Sweet Chili Jam is a flavor powerhouse: bold, balanced, and incredibly easy to make. Whether you're spooning it over breakfast toast or glazing a protein-packed dinner, it brings the sweet and the heat in equal measure.
22. Have a favorite way to use this jam? Leave a comment or tag @ChefManiac-we love seeing how you bring these recipes to life!

SWAPS & NOTES

& Swaps Rhubarb : No need to thaw if using frozen-just toss it straight into the slow cooker.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-rhubarb-sweet-chili-jam-sweet-spicy-simple/>

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