

Ignite Your Taste Buds with Homemade Chilli Jam

Why This Chilli Jam is a Must-Have



TIME
40-45 min

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INGREDIENTS

: 1 kg fresh red chillies, deseeded and finely chopped 8 garlic cloves, peeled 2-inch piece of ginger, peeled and grated 4 cups sugar 1 cup apple cider vinegar 1 teaspoon salt

DIRECTIONS

1. Instructions:
2. Blend the : Base:
3. Place half the chillies, garlic, and ginger in a food processor and blend until finely chopped.
4. Cook the : Mixture:
5. Transfer the mixture to a large heavy-based saucepan and add the sugar, apple cider vinegar, and salt. Cook over low heat, stirring until the sugar has dissolved.
6. Simmer and : Thicken:
7. Increase the heat to high and bring the mixture to a boil. Reduce the heat to a simmer and cook for 40-45 minutes, or until the jam has thickened and has a glossy appearance.
8. Add : Remaining Chillies:
9. Meanwhile, finely chop the remaining chillies and add them to the saucepan in the last 10 minutes of cooking.
10. Cool and : Store:
11. Once thickened, remove from heat and let cool slightly. Pour the hot jam into sterilized jars and seal. Allow to cool completely before storing.
12. Prep : Time:
13. 20 minutes |
14. Cooking : Time:
15. 45 minutes |
16. Total : Time:
17. 1 hour 5 minutes
18. 50 kcal per tablespoon |
19. Approximately 4 cups
20. Tips for : Chilli Jam Success
21. Adjust the : Heat:

22. For a milder jam, remove the seeds and membranes from more of the chillies. For extra heat, leave some seeds in or add a pinch of red pepper flakes.
23. Sterilize : Your Jars:
24. Properly sterilizing your jars is crucial for preserving the jam and preventing spoilage.

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