

Chilli and red pepper jam

By Fiona Burrell

BBC
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Ingredients

7 large red peppers
7 red medium strength long red chilli peppers
4 cloves garlic, peeled and sliced
600mls white wine vinegar
1 kilo jam sugar (jam sugar contains pectin)

Method

1. Take the cores and seeds out of the peppers and chillies. Cut up roughly and put into a food processor with the garlic. Process until well chopped but before it gets to a pulp.
2. Dissolve the sugar in the vinegar and bring to the boil. Add the pepper and chilli mixture and cook on a good rolling boil until the temperature reaches 105 C. If you don't have a sugar thermometer put a little of the mixture onto a chilled saucer and allow it to cool a little. When pushed with a finger the skin on the top should wrinkle.
3. Take the jam off the heat and allow it to cool for a few minutes. Skim any scum off the top or drop a little fingernail size bit of butter in to make the scum disperse.
4. Pour into sterilised, heated jam pots and seal well.

The jam is best if left for a few days to mature but it goes beautifully with cheese, cold meats, pork chops etc. If preferred use ordinary granulated sugar and add commercial pectin (about 300mls for this quantity) with the chopped peppers.