

# Chilli Jam

**Season:** Winter

**Serves:** 4 small jars

**Recipe source:** Jo Hankin

**Fresh from the garden:**

Red Chillies

<b>Equipment:</b>	<b>Ingredients:</b>
Chopping board	1 tsp olive oil
Knife	1 brown onion
Teaspoon	3 red chillies de-seeded
Measuring spoons	1 can tinned tomatoes
Measuring cups	2 tbs sugar
Wooden spoon	1/4 cup rice wine vinegar
Large saucepan	2 tbs fish sauce
Glass jars to store	

## **What to do:**

1. Finely slice onion and brown in saucepan
2. Prepare all remaining ingredients as per ingredient list and add to the saucepan
3. Simmer for 15 minutes
4. Store in sterilized glass jars

**Notes:** Use a teaspoon to scrape out chilli seeds