

# Chilli Jam

**Season:** Winter

**Serves:** 4 small jars

**Recipe source:** Jo Hankin

**Fresh from the garden:**

Red Chillies

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