

CHILLI JAM

4 red peppers

5 red chillies

Finger size piece of fresh ginger

4 cloves garlic

400gm tin of tomatoes

12oz golden castor sugar

5fl oz red wine vinegar

Roughly chop peppers, and chillies (leave seeds in to make it hot!)

Process:

peppers, chillies, garlic and ginger.

Pop in pan together with rest of ingredients.

Cook for 30min stirring occasionally. The jam should now be thickening.

Boil rapidly for about 15 mins until jam is sticky. Pot as for jam in sterilized jars.