

# Chilli Jam

**Yield:** 500 Millilitres | **Rating:** 4/5 | **Prep:** 10 min | **Cook:** 45 min | **Source:** thestranger.online

Perfect for any cheeseboard or charcuterie platter.

Sweet chilli jam is simply the obvious next evolutionary step up from sweet chili sauce (also known as Sweet Thai chili sauce), known as nam chim kai in Thailand that began life as a dipping sauce for chicken. It is a popular chili sauce condiment in Thai, Afghan, Malaysian, and Western cuisine.

It is commonly made with red chili peppers (often Fresno chile, Thai or red jalapeños), rice wine vinegar, sometimes with garlic, sometimes fish sauce, and a sweetening agent such as fruit or a refined sugar or honey.

## Ingredients

- 500 ml jar (mason, or similar)
- 2 Peppers (red, roasted)
- 8 Chillies (red)
- 5 cm ginger (fresh)
- 4 garlic cloves
- 200 g tomatoes (tinned)
- 375 g sugar (caster, golden)
- 125 ml vinegar (wine, red)



## Instructions

1. Combine the red peppers, chillies, ginger, garlic cloves and tinned tomatoes in a food processor or blender. Begin by pulsing then blitz until finely chopped.
2. Scrape the mixture into a wide pan along with the sugar and vinegar. Place on a high heat to achieve a rolling boil. The point of a rolling boil is to get the liquid to boil as quickly as possible.
3. Gently scim off any orange deposits when they float. The longer you cook the jam the less there shall be.
4. Reduce the heat to a medium low to simmer and continue to cook until the jam has reduced and has become very thick. This should take less than 1 hour. Place a saucer in the freezer and after a few minutes drop a little of the jam on the saucer, if it begins to set immediately then all is good.
5. Carefully pour the hot jam into a freshly sterilised mason jar, seal and place in a hot pan of water to sterilise the outside, then and allow to cool completely.
6. Once opened, store in the fridge and use within 6 months.