



ChiliTri Sweet Chilli Jam

This vegan recipe is about making a super quick and easy sweet chilli jam with just 6 simple ingredients. This is a versatile jam that goes well with cheese, as a dip or add a sweet kick to recipes. I added garlic to my version to make it a bit more savoury and it's immune boosting properties.

Serves: 4, Prep time: 00:05, Cook time: 00:25

Instructions

1. In a non-stick pan add the peppers, chillies, garlic, sugar, water and vinegar. Bring to a gentle boil, then reduce the heat to low and simmer uncovered for 15 minutes. Make sure to stir occasionally.
2. Remove the mixture from the heat and add everything in a blender. Blend until everything is fully combined. Transfer the blended mixture back to the pan and bring it to a gentle boil. Reduce the heat and simmer for about 10-15 minutes until it gets to a thick, sticky, jam-like consistency. Make sure to stir often as it can easily stick to the bottom of the pan.

Ingredients

- 1 Red Bell Pepper, deseeded and roughly chopped
- 2 Chili, Red Fresh, Sliced
- 1 Garlic, cloves, Slided
- 0.5 cups Caster Sugar
- 7 tablespoon Rice Vinegar
- 7 tablespoon Water

3. Let it cool slightly, then transfer to a clean small jar. Keep refrigerated and consume within a month.

Notes

This recipe usually yields around 130-150 g of sweet chilli jam. You can also make more sweet chilli jam in one go, just make sure to keep the ratio of the same ingredients.

It will take slightly longer for it to become thick and sticky when you cook a larger batch, so make sure you give it an extra 10-15 minutes and keep an eye on it so it doesn't stick to the bottom of the pan.

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