

Simmonds Tyres

BRIDGESTONE



TOMATO CHILLI JAM

Anita has had so many tomatoes and chillies out of her vege garden this year that she's been making all sorts of sauces. This Tomato Chilli Jam is a Ruth Pretty recipe and is so easy and good we know you'll enjoy it.

Ingredients

500g ripe tomatoes (cores removed and roughly chopped)
4 red chillis
10g garlic cloves (peeled)
20g ginger
2 tbsp (30ml) Thai fish sauce
300g caster sugar
100ml red wine vinegar

Method

Place half of the tomatoes, all of the chillies, garlic, ginger and fish sauce into a blender or food processor and blend to a fine puree.

Place the puree, sugar and vinegar in a non-reactive pot and bring to the boil slowly, stirring all the time.

Cut remaining tomatoes into 5mm dice, seeds, stem and all.

Turn heat down to a medium boil and add diced tomatoes.

Cook on a medium boil for 20-25 minutes, stirring every 5 minutes to release the solids that settle on the bottom.



Be sure to scrape the sides of the saucepan during cooking so the entire mass cooks evenly.

When it is ready the jam will look thick and be fully amalgamated. If you wish apply the standard jam test.

Pour into sterilised jars and seal. Tomato Chilli Jam can be kept for up to 12 months.

Yield 400ml