

# Tomato & chilli jam

**Season:** Summer/Autumn

**Type:** Preserve

**Difficulty:** Easy

**Makes:** about 4 × 250 ml jars

**Fresh from the garden:** chilli, onions, tomatoes, ginger

**Recipe Source:** Stephanie Alexander Kitchen Garden Foundation

This easy jam is a great way to use up the summer glut of tomatoes, while chillies are in abundance through these hot months. Jar up the jam with some festive labels and use it as a holiday gift – family and friends will enjoy it alongside cold meats, as well as cheese and bread. (You can use any tomatoes you have available for this recipe, and take note of the sterilising directions below.)

## Equipment:

clean tea towel  
kitchen knife and chopping board  
grater  
metric measuring scales, cups and spoons  
large, heavy-based saucepan  
4 × 250 ml jars, with lids  
labels  
decorating materials, if giving as gifts, such as ribbons and stickers

## Ingredients:

800 g ripe tomatoes  
2 red onions  
3 red chillies  
knob (about 5 cm) fresh ginger  
1 star anise  
250 ml white wine vinegar  
300 g brown sugar



## What to do:

- Chop the tomatoes roughly into small chunks. Finely chop the onion. Deseed and finely chop the chillies. Grate the ginger.
- Heat the red onion and chopped tomatoes in a large, heavy-based saucepan over a low heat.
- Add the chillies, ginger, star anise, vinegar and sugar. Bring to the boil, then simmer for about 30 minutes or until very thick – you should be able to draw a wooden spoon across the base of the pan and leave a 'channel' behind it that doesn't immediately fill with liquid.
- Spoon into warm sterilised jars while still hot. Screw the lids on tightly, then label and decorate.

\*To sterilise the jars, simply wash them in hot soapy water, then rinse them in hot water. Place in a stockpot of boiling water for 10 minutes, then drain upside-down on a clean tea towel. Dry thoroughly in an oven set at 150°C. Remove the jars from the oven to fill them while still hot.