



Tomato & Chilli Jam

MAKES: 4 X 250ML JARS

INGREDIENTS:

- 2 red onions, finely chopped
- 800g ripe tomatoes, roughly chopped
- 3 long red chillies, de-seeded and finely chopped
- 5cm piece of fresh ginger, peeled and grated
- 1 star anise
- 1 cup white wine vinegar
- 300g brown sugar
- 2tsp fish sauce



METHOD:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Cook the red onion and chopped tomato in a large, heavy-based saucepan over a low heat.
3. Add the chilli, 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 that doesn't immediately fill with liquid.
4. Add the fish sauce and cook for a further 2-3 minutes.
5. ***Spoon into warm sterilised jars while still hot.** Screw the lids on tightly, then label and decorate.