

- 200g red chillies- I used a mix of bird's eye and normal red
- 400g red peppers
- 1 kilo jam sugar
- 1 lemon, peel only
- 600ml cider vinegar
- Jars- I clean up jars and re use for this, they are all different sizes, but it does not matter. I made two large and 2 small jars with this recipe.
- Parchment paper, cut into circles

- Remove all seeds from the chillies, best to wear gloves as believe me you do not want this on your face!! In a blender, pulse the chillies until finely chopped. Set aside.
- Repeat with the peppers, remove any seeds, and white parts of the pepper, pulse until fine. try not to pulse this too much as the peppers give off a lot of liquid, you do not want mush.
- In a deep saucepan add the sugar, vinegar and lemon peel if using. Turn the heat on low and let the sugar dissolve.
- Add the chillies and peppers, gently mix.
- Turn the heat up to a rolling boil and boil for around 15-25 minutes. I always do the plate test; place a plate into the freezer before you start cooking and after 15 minutes drop a small amount of jam on the cold plate and push. You should see the jam texture well here; you want it to be thick and not runny.
- Turn off the heat and carefully remove the lemon peel, discard. Using a slotted spoon, you can remove any foam on top and any seeds you may have missed.
- Carefully ladle the jam into a jug ready to pour into the jars.
- I always add hot jam to sterilised warm jars. See my options for sterilising: Option 1: Place into the dishwasher without a tablet. You can use the jars warm from the dishwasher and pour the jam directly in. Option 2: Wash jars in soapy water. When ready to fill, wet the jars and place into the microwave for 1 minute. Option 3: Place the tray of clean, wet jars and lids into a preheated oven at 160-180°C for about 15 mins.
- Fill the jars carefully by pouring with the jug, it is sticky so have a clean towel handy for any spillages.
- Cover each jar with waxed paper or parchment, I cut mine into circles to fit each jar.
- Fit the lids tightly and leave to cool, the jam should be clear. You can add fabric covers and string to pimp up the jars too.