

# CHILLI SAUCE



**Rosie's Preserving School**  
PRESERVING PRESERVING

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## Equipment List

Large pan or jam pan

Wooden spoon

Sharp knife

Scales

Measuring jug

Jar funnel

Tablespoon

Teaspoon

Food blender

Jars:- you will need 6-8 250ml bottles

Don't forget lids to fit your jars and some labels

*Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!*

*Rosie*



## Ingredients

Cooking apples, peeled and chopped	1kg/2lb 4oz
Onions, peeled and chopped	500g/1lb
Fresh red chilli, sliced	380g/12oz
Tomatoes, chopped	500g/1lb
Sugar, soft brown	250g/8oz
Mustard dry powder	4 teaspoon
Vinegar, distilled malt or cider	900ml/30floz
Sea salt	2 teaspoons
Passata	300ml/10floz

## Method

Wash and rinse the bottles and place in a warm oven to dry and sterilise

Prepare all of the ingredients as described - there is no need for precise chopping as everything will be going through the blender

Place all of the prepared ingredients except the sugar into a large pan and cook gently until soft, around 20-30 minutes

Add the sugar and cook on until thick

Put through a blender or processor. Pass through a sieve to ensure smooth with no lumps - if you don't mind lumpy bits or a few seeds then you can skip this part

Reheat very gently until thoroughly hot and then bottle, using a funnel, sealing immediately. ( Fill bottles right to the top )

Will keep for at least stored away from strong sunlight and cool if possible. There is no need to refrigerate

Delicious used as a ketchup or add to a casserole or stir fry; to yoghurt as a dip; spread in sandwiches; as a glaze for bbq meat, kebabs or vegetables

For more delicious recipes and inspiration visit  
<https://recipes.rosiemakesjam.com>