

Donna Hay's Asian Chilli Jam



I must say, when it comes to Basic's (and brilliance), Donna Hay is often my go to and this Chilli Jam was no exception. So versatile, it can really give a basic meal a huge lift. I was a little concerned that it would be too spicy but I stuck to the recipe (for once) and was pleasantly surprised. It had some heat but certainly not enough to blow your head off. Like Donna, I too will have a jar of this at my disposal, perfect for jazzing up chicken, seafood, lamb, beef or pork, barbecued, stir fried or baked. Paired with an Asian inspired salad or rice and Asian greens, you have yourself the basis of a fabulous meal.

Prep time: 10 Minutes
\$ Low Budget

Cooking time: 10-12 Minutes

Makes approximately 3/4 of a cup

5 long red chillies, roughly chopped (you can remove the seeds if you like)

1 french eschalot or 1/2 a small red onion, roughly chopped

3 cloves of garlic, roughly chopped

1 tbs of ginger, roughly chopped

2 tbs of peanut oil (rice bran or canola if you have an allergy to peanuts)

2 tsp of sesame oil

1/4 cup of rice wine vinegar

2 tbs of fish sauce

2/3 cup of brown sugar

Place the chilli, garlic, ginger and eschalot in a small food processor and process until finely chopped (like a paste).

Heat the peanut oil and sesame oil in a large non stick fry pan to a medium heat and add the chilli mixture. Cook and stir for approximately 6-8 minutes or until just starting to caramelize.

Add the vinegar, fish sauce and brown sugar, stir to combine and allow to bubble away for 3-4 minutes or until slightly thickened. The chilli jam will thicken on cooling.

Allow to cool before transferring to a jar or an airtight container. The chilli jam will last up to 3 weeks in the fridge.

Thanks Donna Hay!