

Sweet chilli sauce

Season: Summer/Autumn

Garden Harvest: chillies, garlic

Recipe Source: Taste.com

Ingredients:

250g fresh red chillies, stems trimmed

2 garlic cloves, peeled

375ml (1 ½ cups) white vinegar

330g (1 ½ cups) caster sugar



Equipment:

Foodprocessor

Knife

Chopping board

Gloves

Measuring jug

Large saucepan

Wooden spoon

Glass bottles

Labels

Material

ribbon

What to do:

* Halve 100g of the chillies and place in the

bowl of a food processor. Halve and deseed the

remaining chillies. Coarsely chop and place in the food processor. Add garlic and 250ml white vinegar. Process until finely chopped.

* Place the chilli mixture, remaining vinegar and caster sugar in a large saucepan over a low heat. Cook, stirring, for 5 minutes or until the sugar dissolves.

* Increase heat to high and bring to the boil. Reduce heat to medium and simmer, stirring occasionally, for 35-40 minutes or until the sauce thickens.

While sauce is simmering make a pretty label for your jar and a material top to tie up with ribbon.

* **Adult help needed:** Pour hot chilli sauce into sterilised airtight bottles and seal.