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

### 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.

**Equipment:**  
- Foodprocessor  
- Knife  
- Chopping board  
- Gloves  
- Measuring jug  
- Large saucepan  
- Wooden spoon  
- Glass bottles  
- Labels  
- Material ribbon

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