



## SWEET CHILLI SAUCE

Makes approximately  
1 litre

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### INGREDIENTS

500g long fresh red chillies  
2 cloves garlic  
280ml rice wine vinegar  
300ml water  
645g caster sugar  
juice of 1 lime

### EQUIPMENT

rubber gloves  
knife  
chopping board  
food processor  
measuring jug or cup measures  
citrus juicer  
large saucepan  
wooden spoon  
sterilised preserving bottles and seals  
labels



**TIP: WEAR RUBBER GLOVES TO PREVENT  
CHILLIES FROM BURNING YOUR HANDS!!  
KEEP YOUR HANDS AWAY FROM YOUR EYES!!**

### METHOD - THIS RECIPE REQUIRES ADULT SUPERVISION

1. Cut the stems off the chillies and throw away.
2. Halve 100g of the chillies and place in the food processor.
3. Slice the remaining chillies lengthways down the middle to expose the seeds. Scrape out the seeds with a knife. Roughly chop and place in the food processor.
4. Peel the garlic.
5. Place the garlic and rice wine vinegar into the food processor. Process until finely chopped.
6. Place the processed chilli mixture into the saucepan with the water, sugar and lime juice. Cook over low heat stirring with the wooden spoon for 5 minutes or until the sugar has dissolved.
7. Increase heat to high and bring to the boil. Reduce heat to medium and simmer stirring occasionally for 35-40 minutes or until sauce has thickened.
8. Pour into warm sterilised bottles and seal to make airtight. Label and date.

### HOW TO STERILISE JARS AND BOTTLES FOR PRESERVING

1. Preheat oven to 170°C.
2. Thoroughly wash glass jars or bottles and lids in hot soapy water. Rinse and dry them.
3. Carefully place in the preheated oven for 10 minutes to sterilize.
4. Turn the oven off and leave the jars or bottles in the oven to keep warm.
5. You can put them through the dishwasher if you wish, but you must use them whilst still warm.

**TIP:** To prevent glass jars or bottles from breaking when hot preserves are poured into them always make sure they are still warm.

### FROM THE MARKET

Chillies – Virgara's Garden, Patlin Gardens, N & M Tsimiklis, Jim Cosmidis, Hart's Vegetables  
Garlic – Virgara's Garden, Patlin Gardens