



# Recipe of the Week

## SWEET CHILLI SAUCE

*Easy to make and very tasty" says Laura Spargo from Darfield. "I process all my extra chillies into recipe-sized portions and freeze them in plastic bags. When we run out of sauce I pull a bag out of the freezer and make up a fresh lot.*

### Ingredients

500g fresh or frozen red chillies  
3 garlic cloves  
750ml white or cider vinegar  
645g caster sugar

### Method

1. Remove stalks from 100g chillies, halve and place in food processor
2. Halve, de-stalk, and de-seed remaining chillies
3. Coarsely chop and place in food processor
4. Add garlic and 250 ml vinegar
5. Process until finely chopped
6. Place mixture with remaining vinegar and sugar in a large saucepan over a low heat.
7. Cook, stirring, for 5 minutes until sugar dissolves. Increase heat to high, bring to the boil
8. Reduce to a simmer, stirring occasionally, for 35-40 minutes, or until sauce thickens (I add 1 tablespoons cornflour at this stage)
9. Seal in sterilised bottles

*Courtesy NZ Gardener, 2017 Garden Diary*