



This recipe is a sort of cross between jam and chutney, albeit one that doesn't need to mature. Sweet and sour spicy flavours and a hit of chilli mean it works beautifully with most (possibly all) cheeses.

Makes about 1 jar

Skill level: Easy

**ingredients:**

1 tbsp vegetable oil

1 tsp coriander seeds

1 tsp cumin seeds

1 red onion, finely chopped

2-3 garlic cloves, very finely chopped

250g cherry or baby plum tomatoes, quartered (I used a mixture of red and yellow tomatoes)

1 mild red chilli, de-seeded and finely chopped

1 cm fresh ginger, peeled and finely chopped

2 sundried tomatoes, finely chopped

1 tbsp deep-fried onions (optional)

1 tsp **Aleppo Pepper** or dried chilli flakes

4 cloves

50ml sherry vinegar or white wine vinegar

3 tbsp light brown sugar

2 tbsp fish sauce

1 tbsp dark soy sauce  
1 tbsp Worcestershire Sauce

**directions:**

1. Heat the oil in a medium-sized saucepan. Tip in the coriander and cumin seeds. Gently fry for 1 minute before adding the onions. Cook gently for 5 minutes, stirring occasionally, before adding the garlic. Cook for a further minute.
2. Add the tomatoes, chilli, ginger, sundried tomatoes, (deep-fried onions if using), Aleppo Pepper and cloves. Give the mixture a stir to combine well before adding vinegar, sugar, fish sauce, soy sauce and Worcestershire sauce. Bring to the boil. Simmer for about 10 minutes or until the mixture has reduced to a thick jam-like consistency. (Add a splash of water if it looks as if the mixture is becoming too dry.)
3. Check the balance of seasoning - add a little more sugar or soy sauce as required.
4. Pour into sterilised jars. Seal the jars while still hot, then store as appropriate. Alternatively, put the jam into a clean jar or plastic container and refrigerate once cool. It will last in the fridge for about 1 week.
5. This can be eaten immediately but is much better if left for a couple of days to allow the flavours to mellow out.

- See more at: <http://marmadukescarlet.blogspot.co.uk/2014/06/tomato-and-chilli-jam.html#sthash.D7qMssys.dpuf>