

Smoked Capsicum and Chilli Chutney



Ingredients

- 1 kg red capsicums
- 2 – 3 red chillies (or more to taste)
- 100ml red wine vinegar
- 2 cups white sugar
- 2 tbsp Jamsetta mixture
- 1 tsp salt
- 1 tsp white pepper

Directions

Step 1 – Soak your preferred wood chips for at least one hour before cooking. We recommend cherry, apple or pecan chips for this recipe.

Step 2 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray in place.

Step 3 – Once the BBQ has reached temperature, drain the wood chips and add to a smoker box. Place the smoker box into the BBQ over direct heat and close the lid. Once smoke appears, add the capsicums and chillies to the BBQ, over indirect heat and roast, turning once, for one hour. Remove the vegetables, place into a large bowl and cover with cling film. Allow to cool.

Step 4 – Once cooled, peel the skins from the capsicum and chillies, remove the membranes and seeds. Place into a food processor and blitz until smooth.

Step 5 – Place the mixture into a large saucepan, along with the vinegar and sugar. Over low heat, stir until the sugar dissolves. Add the remaining ingredients and simmer over low heat for 10 minutes.

Step 6 – Skim any froth from the surface then spoon into sterilised jars, seal, and set aside to cool.

