Red Capsicum Jam

Ingredients (this makes a large batch so if you only want a few jars, halve the recipe)

3 kg of red capsicum
1 1/2 kg sugar
juice of two lemons
5-6 cloves
cinnamon stick

Method

Deseed and cut the Capsicum into small, thin strips and place in a large heavy based saucepan.

Add the sugar and lemon juice and stir to combine, cover and set aside for at least three hours.

Add the cloves and cinnamon then bring to a low simmer and cook, stirring occasionally until mixture is thickened, like jam. This will probably take at least an hour. It will thicken more after cooling, so don't wait for it to be as thick as you want the final product.

Spoon mixture into sterilised jars and seal immediately. The jars will seal themselves. They will keep in the pantry for up to a year, however refrigerate after opening.