



## ***Mermelada de Pimiento (Red Pepper Jam)***

Shared by Cristina Pantin - SSH Katy

*This jam is delicious with bread, cheeses, and meats. Red peppers have health benefits as they're rich in fiber, and have vitamin C and antioxidants.*

### Ingredients:

- 500 grams red peppers
- 200 grams sugar
- 50 ml apple cider vinegar (it can be cider or rice too)
- 50 grams water
- One small chili pepper (if extra spice is desired)

### Method:

1. Wash the peppers, removing veins and seeds, and chop finely.
2. Pour the chopped peppers, sugar, apple cider vinegar, and water into a saucepan and bring to medium heat.
3. Cook approximately 30 minutes, stirring frequently until the desired consistency is reached. Remove from the heat and let cool. The jam will continue to thicken as it cools.