

**Recipe courtesy of [www.SuzanneCarreiro.com](http://www.SuzanneCarreiro.com)**

## **Spicy Pepper Jam**

*Marmelata di pepperoni*

**Yield:** About 1-1/2 cups

- 3 large red bell peppers
- 15 small dried red chile peppers (see Note, below)
- 1-1/2 cups water
- 3/4 cup sugar
- 3 tablespoons fresh lemon juice
- 1/4 teaspoon salt
- 3 tablespoons honey

1. Core, seed, and chop the bell peppers. Put the bell and chile peppers into a medium saucepan; add the 1-1/2 cups water. Bring to a boil over high heat; reduce the heat to medium. Simmer, stirring occasionally, until tender, about 12 minutes.
2. Remove and discard the chile peppers; use an immersion blender or food processor to puree the bell peppers with the cooking liquid. Be careful when using an immersion blender--the mixture might splatter.
3. Stir in the sugar, lemon juice, and salt. Simmer over medium heat, stirring often and adjusting the heat to prevent a boil-over. Remove from the heat when the mixture is the consistency of a fairly thick jam and it has a slight sheen, 18 to 20 minutes. Stir in the honey.
4. Spoon the jam into canning/freezer jars. Seal; refrigerate up to 2 weeks or freeze up to 4 months.

**Note:** Look for the chile peppers in the spice section of the grocery store. Sometimes they are available in bags in the international section near Mexican and Asian ingredients.