

DAVIDSON'S PLUM & LEMON MYRTLE SWEET CHILLI SAUCE



This week's recipe of the week has been shared by our Davidson's Plum Jam provider, delightfully tangy Davidson's Plum & Lemon Myrtle Sweet Chilli Sauce. It is the perfect accompaniment to savoury dishes in need of some zesty spice!

Ingredients:

A jar of *Davidson's Plum Jam* - 275g
14 *Lemon Myrtle Leaves* or 1 heaped tsp of *Lemon Myrtle Powder*
3-4 fresh *Birdseye Chillies*
2 teaspoons *garlic*, minced
1-2 tablespoons *sugar*
2-3 tablespoons *balsamic vinegar*
Water (boiled and cooled)

Method:

Blend all ingredients to a smooth paste adding small amounts of water gradually until a smooth sauce consistency is achieved.
Bottle and store in the fridge.

Vegan | Gluten-free