



Sweet Jalapeño Jam

By Dylan Sabuco

Prep Time 5 / **Cook Time** 10 / **Serves** 6 - 10

Fun-Da-Mentals Kitchen Skills

blend: to stir together two or more ingredients until just combined; blending is a gentler process than mixing.

chop: to cut something into small, rough pieces using a blade.

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

sauté: to cook or brown food in a pan containing a small quantity of butter, oil, or other fat.

Equipment

Ingredients

Sweet Jalapeño Jam

- 1/2 jalapeño, chopped roughly (if concerned about safety, sub mild poblano pepper)
- 1/4 C white sugar
- 1/4 tsp salt
- 1/2 C water
- 1 tsp cornstarch

Food Allergen Substitutions

Sweet Jalapeño Jam

Instructions

Sweet Jalapeño Jam

chop + measure + boil

Carefully, cut **1/2 jalapeño** in rough pieces. (Remove the seeds and white from the inside of the jalapeño to remove some spiciness.)

Combine the chopped jalapeño, **1/4 cup sugar**, **1/4 teaspoon salt**, **1/2 cup water**, and **1 teaspoon cornstarch** in a small saucepan and simmer for 5 minutes.

blend + cool

Remove all the contents of the saucepan and place them in your blender (or pitcher + immersion blender). Blend until smooth and bright green. Place the blender or pitcher in the refrigerator to cool until ready to serve. This jam is a perfect sweet and spicy spread for Crispy Corn Southern Hush Puppy Fritters (see recipe)!