

Chilli Jams

Lily Pickles makes a range of Chilli Jams each of which can be used in the same way but each variety brings its own flavours to the recipe. The range includes the award winning Thai Spiced Chilli Jam, chilli jams made with specific varieties of chilli such as Scotch Bonnet or Komodo Gragon and others with extra flavours such as Smoked or Mango & Pineapple. Each recipe or suggestion can be made with any variety so experiment and find your favourite.

The Chilli Jams are the most versatile of all Lily Pickles's products. They can be used straight from the jar as a chutney or relish, they can be mixed with other sauces such as mayonnaise to make a tasty dip, they can be used as a cooking sauce in, for example, a stir fry, or they can be used as a marinade prior to cooking meat or fish.

Here is a very simple way to make a tasty snack, you don't need to be told how to make cheese on toast but just try this!

Cheese on toast

Use good artisan granary bread, toast, spread with French Brie and melt under the grill then spread a spoonful of Lily's Chilli Jam on the melted cheese.

