

Spicy Tequila Cranberry Jam



What You'll Need:

- 12 oz fresh cranberries
- 4 large red bell peppers, seeded ribbed and finely chopped
- 6-8 hot peppers (red, jalapeño, or Serrano), seeded ribbed and finely chopped
- 1 teaspoon crushed red pepper flakes
- 1 cup apple cider vinegar
- 3 ¾ cups sugar
- Juice of 5 fresh limes
- ½ cup tequila
- ½ teaspoon kosher salt

What You'll Do:

1. Combine cranberries, chopped red bell peppers, chopped hot peppers, 1 teaspoon crushed red pepper flakes, and 1 cup apple cider vinegar in a large pot. Bring to a boil over medium-high heat and let cook 10 minutes, stirring often so nothing sticks or browns, until cranberries are bursting and peppers are softened.
2. Add the 3 ¾ cups sugar and juice of 5 limes and let cook 10 more minutes, until it starts to thicken. Stir often.
3. Add the ½ cup tequila and 1 teaspoon salt and let cook 5-10 minutes more, stirring often until the alcohol is cooked out and the jam is thick and, well, jammy.
4. Remove from heat, let cool, then transfer to fridge.
5. Store in airtight container up to 2 weeks.

Here are some ways to enjoy this jam:

Serve her over goat cheese, cream cheese, or wrapped in pastry dough with baked brie and serve with ginger snaps or water crackers. Mix her into seltzer for a nice spritz (with or without a shot of tequila) topped with a few cranberries and a slice of lime for a holiday cock(or mock)tail. Use her as a relish for meat or on a sandwich. Put her in a jar with a gift tag for an edible holiday gift!