

Tomato Relish

Ingredients

- 1.5kg ripe tomatoes
- 4 brown onions
- 110g salt
- 500ml malt vinegar
- 500g brown sugar
- 1 teaspoon ground chilli powder
- 2 tablespoons plain flour
- 1 tablespoon curry powder
- 1 tablespoon mustard

Note: Begin this recipe a day ahead.

Method

1. Score a cross in the base of the tomatoes, place in a bowl and cover with boiling water for 30 seconds to 1 minute. Drain and refresh in cold water, then peel.
2. Chop tomatoes and onions and place in a bowl.
3. Cover the tomato and onion mixture with the salt and stand overnight at room temperature. (Covered)
4. The following day, drain any liquid and rinse.
5. Place the tomato and onion mixture in a pan with 250ml malt vinegar. Bring to boil, then reduce heat to low. Simmer for 30 minutes.
6. Add the brown sugar and chilli powder, simmer, stir occasionally for 1 hour.
7. Mix the flour, curry and mustard powders with the remaining 250ml malt vinegar, then add to pan. Cook for 3 to 4 minutes or slightly longer until thickened.
8. Pour hot relish into sterilised jars (steps below) and seal. Leave on bench to cool before storing in cupboard or fridge. Recipe will keep for 6 months in sterilised jars. If you wish to keep longer than 6 months, I suggest you do an internet search on water bath canning.

Sterilising glass jars and lids

1. You can sterilise the jars and lids in the dishwasher on the hottest cycle or
2. Wash jars and lids in hot soapy water, rinse with hot water, place jars and lid tops facing up on a tray in a cold oven. Heat oven to 120degrees and once the temperature has been reached leave in oven for 20 minutes.
3. Fill jars while still hot with the hot relish to prevent glass breakage.