

Tomato Relish

Ingredients:

- makes ca. 350ml -
- 2 onions, chopped
- 6-8 ripe vine tomatoes
 - 250ml Cider Vinegar
- 200-250g Brown Sugar
 - Salt & Pepper
- 4-5 gratings of nutmeg
 - Flat Leaf Parsley
 - Coriander

Method:

- prep: 10 minutes / cooking: 1 hr -
- Loosely chop your onions and tomatoes. Crush the garlic.
- In a medium sized pot, heat up a tiny bit of vegetable oil and add your vegetables.
- Sauté on medium heat for about 10 minutes, until onions are lightly browned.
- Stir in half of the sugar, then add the cider Vinegar.
- Cover with a lid and let simmer on low heat for about 35 minutes, checking occasionally.
- Add the remaining sugar and stir well. Let simmer for another 20 minutes.
- Season with Salt, Pepper and a few gratings of nutmeg.
- TASTE! Check if it is sweet/sour enough for your taste and adjust. Optionally you can add some flat leaf Parsley and/or Coriander.
- Let the Relish cool down and store in a tightly sealed glass jar in the fridge!