

Tomato Relish

Makes: 1 large 500ml jar

Equipment	Ingredients
Measuring cups	2 x 430g tinned tomatoes
Measuring spoons	2 medium onions
Can opener	2 cloves garlic
Large saucepan	1 cup raw sugar
Mixing spoon	½ cup cider vinegar
Chopping board and knives	2 teaspoons salt
Sterilised jars	2 teaspoons curry powder
	2 teaspoons mustard powder
	2 teaspoons cornflour
	1 – 2 tablespoons extra vinegar

How TO MAKE IT:

- 1 Finely chop the onions and garlic.
- 2 Place the tomatoes, onions, garlic, sugar, vinegar and salt in a large saucepan and bring to the boil, reduce to a medium heat and gently cook for 15-20 minutes.
- 3 Mix the curry powder, mustard and cornflour with the extra vinegar to a smooth paste, stir into the tomatoes and cook until thickened.
- 4 Spoon into warm, sterilised jars and seal. Refrigerate once opened.

