



Tomato Relish

Many people are now looking to grow at least some of their own vegetables and fruit.

At the Bendigo Sheep and Wool Show, we offer homemade Tomato Relish with the lamb pies we are selling or commercial tomato sauce. Generally, people chose the homemade relish and then come back and want to buy some from us to take home. It is very popular.

This is a tasty recipe form the CWA of Victoria's *Well Preserved* cookbook.

Tomatoes are plentiful at fruit shops or you may know someone who has excess to share.

Ingredients

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|---------------------------|---------------------|
| 3kg tomatoes | 3 large onions |
| 1kg sugar | 2 tbsp curry powder |
| 3 tbsp dry mustard powder | 4 tbsp plain flour |
| 2 tsp salt | pepper to taste |
| Vinegar | |

Method

Scald the tomatoes and remove skin. Slice the tomatoes and onions, place them in a large pan, sprinkle with salt and leave overnight. Next morning place in a large preserving pan with sufficient vinegar to cover. Add sugar and boil gently for approximately one hour, stirring occasionally. Make a paste by mixing the dry ingredients with a little vinegar, stir into the tomato and onion mixture. Boil for one hour, stirring now and then until it reaches a good consistency. Pour into hot jars and seal.

Hint

Don't worry about peeling the tomatoes.
Use white vinegar.

Ways to sterilise your jars:

Put through the dishwasher;

Place jars and lids on an oven tray with the openings facing up. Heat in the oven at 110C for 10-15 minutes;

Cover jars with cold water, bring to boiling point. Allow to boil for 20 minutes (you may need to top up the boiling water from time to time).