

Tart Tomato Relish



Notes This relish has a sharp tangy taste and is good with cold meats and cheese.

Ingredients

450g Cherry tomatoes
115g Muscovado sugar
105ml White wine vinegar
2 pieces stem ginger chopped
1 Lime
1tsp Salt



Method

Slice and chop a whole lime including rind.

Put the sugar, vinegar, chopped stem ginger, lime and salt in a pan and heat stirring until the sugar has dissolved.

Add the tomatoes, bring to the boil and then simmer for about 45 minutes.

Stir regularly until the liquid has mostly evaporated and the Relish has thickened and pulpy.

Extra thoughts

Stir a little into a Pizza sauce for some extra zing!