



Tomato Relish

Recipe provided by Jon Stanhope
Chief Minister ACT



Ingredients

1.5 kilograms tomatoes
500grams onions
2 cups sugar
2.5 cups brown vinegar
1 tablespoon flour

1 tablespoon curry powder
pinch cayenne pepper
1 tablespoon dry mustard
1 tablespoon salt

Method

Peel and cut up tomatoes. Cut onions finely. Put tomatoes and onions in a saucepan with sugar and vinegar. Boil slowly till it thickens. Pour off $\frac{3}{4}$ cup juice.

Blend flour, curry powder, cayenne pepper, mustard and salt with tomato juice. Add to saucepan and stir until boiling.

Cook gently for 3 minutes.

Put in warm jars and seal.

