

Tomato Relish.

450G Castor sugar

8 tablespoons water.

16 medium tomatoes

8 tablespoons of white wine vinegar.

4 medium red chillies deseeded and chopped.

50g fresh ginger peeled and finely chopped.

Two teaspoons of fine sea salt.

Method:

Dissolve the sugar in the water over a medium heat in a large heavy-based saucepan. Meanwhile prepare the tomatoes. Make a cross in each one at either end. Drop them into boiling water for 1 min. Or until the skins start to split, then remove them with a slotted spoon and peel. Discard the green cores and dice the flesh into 1cm cubes. Remove most of the seeds but don't worry about some remaining.

Add the tomatoes to the sugar syrup in the pan, pour in the vinegar and add the chilli and ginger. Bring to the boil stirring and then reduce the heat and simmer for 30-45 Mins. Until it reaches the setting stage (test on cold plate)

Spoon into warm sterilised jars and seal straight away. Put on the lids and store in a cool dark place for up to a year. Once opened keep in a fridge.