

Goosey Gander Relish

What is a relish? It is similar to a chutney but with less vinegar & a shorter cooking time.

Season: June - July

6 x 200g jars

1.3kg (2 lb & 13oz) of goose gogs (gooseberries) top and tailed

200g (7 oz) of onions - sliced and chopped

130g (4 fl oz) of cider vinegar

1tsp of ground cinnamon

2tsps of ground ginger

3tsps of mixed spice

900g (1 lb & 15 oz) of white granulated sugar

100g (3 oz) of sultanas

Let's go:-

First place your jam jars in a pre-heated oven (130°C for 15minutes to sterilise the jars). Secondly make sure you have weighed all your ingredients & your equipment and utensils are ready.

Add all the ingredients to your pan accept the sugar, combine the ingredients and cook on a medium heat for about 20 minutes. The mixture should start to get thick and juicy (stir frequently to avoid the relish burning - especially in the first 5 minutes)

Once your 20 minute cook has finished, add the sugar and stir until the sugar is dissolved. Crank up the heat to a simmering boil and cook for a further 20 minutes (watch your pan like a hawk; you don't want to boil the hell out of it. SIMMER is what you are looking for).

Always taste your relish before potting, if required add additional spices for your personal taste. Use within 12 months.

Goodie...