

Christmas Relish

Items needed

- Jars & lids
- Measuring Jug
- Large pot
- Wooden spoon

Ingredients

- 3 medium beets (800g), peeled and coarsely grated
- 1 red onion, finely chopped
- 2 tablespoons dried currants
- ½ cup sugar
- 1 teaspoon ground allspice
- ½ cup malt vinegar (most vinegars will work fine)
- ¼ cup water
- 1 tablespoon olive oil
- 1 teaspoon salt
- ½ teaspoon pepper

Makes approx 3 cups of relish



Directions

Prep time : 10 mins Cook time : 30 mins

- 1- Gather ingredients, and cut/grate accordingly.
- 2- Place all ingredients in a pot.
- 3- Cover and bring to a boil over high heat, then reduce heat to a low simmer and cook for 20 minutes.
- 4- Remove lid and carry on cooking until liquid has all but evaporated and beets are tender and glossy.
- 5- Fill your jars accordingly and screw on the lid

Make it festive.

This relish is great as a gift, simply tie some string around the jar 'pinch point' and then add a tag. You could also make your own sticky labels to put on the front.

