

Roast Tomato Relish

Serves
10

Prep Time
10 minutes

Cooking Time
45 minutes



Ingredients

- 1 kg mixed coloured tomatoes
- 1 red chilli, seeded and finely chopped
- 1 red onion, finely chopped
- 2 cloves garlic, peeled and finely chopped
- 1 tsp fresh or dried oregano
- Salt and pepper
- 2 tbsp olive oil
- 75 g golden caster sugar
- 100 ml cider vinegar
- 1 bay leaf
- 2 gherkins, finely chopped

Cooking Method

- 1 - Preheat the oven to 180°C.
- 2 - Halve the tomatoes and place cut side up in a roasting tin. Sprinkle with the chilli, chopped onion, garlic and oregano. Season with salt and pepper and spoon over the olive oil.
- 3 - Roast for 35 minutes.
- 4 - Dissolve the sugar in the vinegar and add the bay leaf . Bring to the boil, tip in the tomatoes and their roasting juices and bubble vigorously until you have a nice thick relish. Stir often to prevent sticking to the base of the pan. Allow to cool a little then stir in the chopped gherkins and spoon into sterilised jars. Seal with vinegar-proof lids. Small Kilner type jars are ideal.

