

# *Terrific Tomato Relish*

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## **Ingredients:**

1.5 kg peeled tomatoes, quartered  
4 large onions, quartered  
500g dark brown sugar  
30g salt  
1 tbsp dry mustard  
1 tbsp curry powder  
1—3 chillies (depending on how hot you like your relish)  
2 tbsp plain flour  
Brown vinegar

## **Method:**

Quarter tomatoes and onions. Sprinkle with salt and leave overnight. The next morning, drain off liquid. Put tomatoes and onions into a large, wide pan. Add sugar and chillies. Pour over enough vinegar to cover. Bring mixture to a boil and simmer 1 1/2 hours. Mix plain flour, mustard and curry powder to a smooth paste with a little vinegar. Add to tomato and onion mixture, stirring constantly. Bring back to boil and boil 5 minutes. Pour into sterilised, warm jars and seal.

