

EVERYDAY BROWN SAUCE



Rosie's Preserving School

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Equipment List

Preserving pan or similar large pan

Wooden spoon

Sharp knife

Ladle

Spatula

Chopping board

Tablespoon

Teaspoon

Food processor

The recipe makes makes approx 6-8 250ml bottles

I like to use the 250ml milk bottle (see picture) - it is easy to fill and easy to empty!

Don't forget lids and labels for your jars

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

Rosie



Ingredients

Vinegar, distilled malt	500ml/1pints
Onion, peeled & chopped	250g/8oz
White cabbage, finely shredded	500g/1 lb
Turnips, peeled & chopped	250g/8oz
Carrots, peeled & chopped	250g/8oz
Cooking apples	250g/8oz
Dates, chopped	250g/8oz
Garlic cloves, finely chopped	2
Mustard Powder	half teaspoon
Turmeric	2 teaspoons
Cayenne Pepper	Quarter teaspoon
Black pepper, freshly ground	Quarter teaspoon
Muscavado sugar	125g/4 oz
Lemon	1 each
Ginger Root, fresh, peeled & chopped	1 piece
Sea salt	30g/1oz

Method

Wash the bottles and put upside down in a low oven (50-100 deg C) to dry and sterilise

You will need to prep all of the ingredients by peeling only where absolutely necessary, then chopping roughly into med sized pieces - the sauce will be processed once cooked

Place all the ingredients - except the sugar - into a large pan and put over a medium heat

Cook together, stirring occasionally, until the vegetables and fruits are softened

Add the sugar, stirring well to dissolve

Cook on until the ingredients have thickened a little. Allow to cool a little and then pass through a food processor in small batches to produce a smooth sauce - contents can be rubbed through a sieve if no processor

As each batch is completed pour into a clean pan until all of the contents are smooth

Reheat gently for around 15 minutes and then pour into the heated, dry bottles. Seal immediately

This sauce is H-ighly P-rized, H-ever-so P-ungent and H-absolute P-erfection - if you see what I mean!

For more delicious recipes and inspiration visit

<https://recipes.rosiemakesjam.com>