

# RED ONION RELISH



## Rosie's Preserving School

PRESERVING PRESERVING

### Equipment List

Large pan: jam pan or large saucepan

Wooden spoon

Sharp knife

Chopping board

Measuring jug

Jam funnel

Teaspoon

Scales

Delicious with all kinds of cold meats, cheese, barbeques, this relish is easy to make and is loved by all who love savoury dishes.

Best used within 2 months but I don't think you will have a problem using it up!

Don't forget lids to fit your jars and some labels – you will need approx. 6 x 190ml/8oz 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

Red onions	1 kg/2lb 2oz
Garlic	6 cloves
Olive oil	8 tablespoons
Black mustard seeds	4 teaspoons
Coriander seeds	4 teaspoons
Red wine vinegar	150ml/5 fl oz
Muscavado sugar	250g/8oz
Salt & freshly ground black pepper	

## Method

Wash and drain your jars and then place upside down in a warm oven 50C /Gas mark 1 to dry and warm

Finely slice the onions and place into a large pan

Crush the cloves of garlic and add

Add the olive oil, mustard seeds and coriander seeds. Stir well to combine

Cook gently over a low heat for 20 mins stirring occasionally

Stir in the vinegar with the sugar and continue cooking for another 10-20 minutes until the onions are translucent and reduced

Stir in 4 tablespoons and continue to cook on for 10 minutes

Season to taste

Pot into the warm jars ensuring that you pay attention to air pockets - use a dinner knife or chopstick to move the contents to remove

Keep refrigerated for up to 2 months

For more delicious recipes and inspiration visit  
<https://recipes.rosiemakesjam.com>