

CHILLI TOMATO RELISH



This relish complements meat dishes such as burgers, meatballs or sausages. It can also be used as a dip.

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| 10g butter | 1 Tbsp red wine vinegar |
| 1 Tbsp oil | 1 tsp sugar |
| 1 large red onion, peeled and finely chopped | 1 x 400g can whole Italian plum tomatoes in juice |
| 1 clove garlic, peeled and finely chopped | 2 Tbsp water |
| 1 small red chilli, deseeded and finely chopped | |

1. Melt the butter with the oil in a frying pan over a medium to low heat. Add the onion and fry for 3 minutes until softened. Stir in the garlic, chilli, vinegar and sugar. Mash in the tomatoes and water. Bring to the boil and simmer over a very low heat for 20 minutes, stirring occasionally, until it turns into a flavoursome, chunky tomato sauce.

2. Remove from the heat and leave to cool. Store in a large jar in the fridge.

