

Microwave cherry relish



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Serve cherry relish with sliced turkey, ham or cooked prawns.

Makes: 2 cups (500ml)

Preparation: 25 minutes

Cooking time: 43 minutes



1 tbs olive oil

1 medium red onion, peeled and finely chopped

2 tsp freshly-grated ginger

1/2 tsp ground cinnamon

750g cherries, pitted and halved

1 medium apple, roughly chopped
pinch salt

1 cup raw sugar

1/2 cup red wine vinegar

1. Combine oil, red onion, ginger and cinnamon in a large heatproof, microwave-safe bowl. Cook uncovered on High/100% for 3 minutes or until onion is soft.
2. Stir in cherries and apple. Cook uncovered on High/100%, stirring every 2 minutes, for 5 minutes. Add salt, sugar and vinegar and stir well to combine. Cook uncovered on High/100%, stirring every 10 minutes, for 35 minutes or until relish is thick.
3. Ladle hot relish into a hot sterilised 2-cup (500ml) jar and seal. Once opened, store in the fridge and use within 1 month.

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