

### **Green tomato relish**

1 kg green tomatoes  
240 g chopped onions  
400 g chopped apples  
4 C brown/malt vinegar  
Approx. 1 ½ C brown sugar  
1 ½ C raisins/sultanas  
1 ½ tsp mustard powder  
1 tsp ground cinnamon  
¼ tsp ground cloves  
¼ tsp cayenne pepper

Combine everything in a large saucepan. Stir over moderate heat without boiling until sugar is dissolved. Bring to boil then simmer uncovered but stirring often for 1 ½ hrs. Cool slightly then pour into hot glass jars. Put lids on when cold.

(not sure where this recipe came from)

### **Pear and sultana chutney**

10 medium (1 ½ kg) pears, peeled and chopped  
2 large (400 g) apples, chopped  
1 medium (120 g) onion, finely chopped  
2 cups (320 g) sultanas  
2 tablespoons grated fresh ginger  
1 clove garlic, crushed  
1 teaspoon chilli powder  
½ teaspoon ground cardamom  
¼ teaspoon cayenne pepper  
2 cinnamon sticks  
1 ¾ cups brown sugar, firmly packed  
1 cup water  
¼ cup orange juice

Combine all ingredients in large saucepan, stir over heat, without boiling, until sugar is dissolved. Bring to boil, simmer, uncovered, stirring occasionally, for about 2 hours or until mixture is thick. Discard cinnamon sticks. Pour into hot sterilised jars; seal when cold. Makes about 6 cups.

(from the trusty "Australian Womens' Weekly cookbook" on preserves)

### **Quince Chutney**

6 large quinces or 12 small ones  
About 6 apples  
4 large onions  
500 g brown sugar, more or less to taste  
1 teaspoon salt  
1 ounce ground ginger  
¼ teaspoon chilli powder  
1 teaspoon mustard  
1 teaspoon mustard

1 teaspoon curry powder

200 g raisins

Chopped everything up and combine in a large pot. Cover with vinegar. Bring to the boil and simmer 1 ½ hours. Stir often. Pour into hot sterilised jars; seal when cold.

(not sure where this recipe originally came from either)

Note: When sterilising jars, just put the jars in the oven for ~15 mins with oven temperature over 100 degrees C or, rinse them with boiling water and air dry.