



Pink Lady® apple and ginger relish

Makes 750 ml



Created by:
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Ingredients:

- ♥ 1 small onion, finely chopped
- ♥ 800 g Pink Lady® Apples, with the skin, cut into cubes
- ♥ 45 ml (3 tbsp) finely grated fresh ginger
- ♥ 5 ml (1 tsp) cumin seeds
- ♥ 45 ml (3 tbsp) apple cider vinegar
- ♥ 1 red chilli, whole or seeded and finely chopped (optional)
- ♥ 60 ml (¼ cup) white sugar
- ♥ 10 ml (2 tsp) finely grated lemon rind
- ♥ 4 cardamom pods, crushed to release the seeds
- ♥ 125 ml (½ cup) water
- ♥ 200 ml Rooibos tea

Method:

1. Mix all the ingredients together in a saucepan.
2. Allow to stand for 15-20 minutes for the sugar to dissolve.
3. Heat over a low to medium heat and simmer for a few minutes with the lid.
4. Stir gently, taking care not to mush up the apple cubes. Remove the lid.
5. Simmer for 45 minutes to 1 hour or until the apples are cooked and saucy, but not mushy. The apple cubes should still be visible.
6. Spoon into sterilised jars and seal.
7. Store in the fridge for 4-6 weeks.

Tips

1. Be creative with this relish. Serve as a condiment with any cooked meat, like pork or with bobotie, instead of chutney.
It is delicious on a burger, hot dog or boerie roll. Try it on a sandwich with cold meat or chicken. The relish is also a great sweet-savoury addition to a cheese board. It goes very well with mature cheddar, boerenkaas or even a ripe brie or camembert.
2. Keep refrigerated once opened.