



Pink Lady® Apple and ginger relish

The naturally sweet flavour of Pink Lady® Apples is combined with a hint of fresh ginger, cumin and cardamom. Enjoy the versatile relish as an accompaniment with cheese, on a burger or as part of a cold meat platter.

Makes 750ml



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:

Mix all the ingredients together in a saucepan. Allow to stand for 15-20 minutes for the sugar to dissolve.

Heat over a low to medium heat and simmer for a few minutes with the lid. Stir gently, taking care not to mush up the apple cubes. Remove the lid.

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.

Spoon into sterilised jars and seal. Store in the fridge for 4-6 weeks.

Tips:

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.

Keep refrigerated once opened.



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Pink Lady®

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