Bush Tomato Relish

Type: Savoury
Serves: 24 Tastes
Recipe source: Bush Tucker

Fresh from the garden: tomatoes, basil, onion, capsicum.

**EQUIPMENT:**
- Measuring cups
- Measuring spoons
- Large bowl
- Saucepan
- Knife

**INGREDIENTS:**
- 8 large truss tomatoes
- $\frac{3}{4}$ cup white sugar
- 1 cup white vinegar
- 1 dessert spoon Native Basil
- 1 ½ dessert spoons Crushed Bush Tomato (Kutjera)
- 2 dessert spoons Saltbush
- 1 dessert spoon Mountain Pepper (also known as Dorrigo Pepper)
- 1 dessert spoon Sea Parsley
- 2 teaspoons salt
- $\frac{1}{2}$ cup finely diced brown onion
- $\frac{1}{2}$ cup finely diced green capsicum

**What to do:**

1. Core the tomatoes and make a small cross incision at the base of each.
2. Place into a saucepan of boiling water for 40 seconds to blanch. Remove with a slotted spoon and plunge immediately into iced water.
3. When cool, peel tomatoes, cut in half, remove seeds and finely dice.
4. Place sugar and vinegar in a large saucepan over a high heat. Add native herbs and stir until sugar has dissolved. Add chopped tomatoes, onion and green pepper.
5. Bring to the boil, reduce heat to low and simmer for 20 minutes or until the liquid has reduced and relish becomes sticky.
6. Season with salt and pepper to taste.