

RELISH

INGREDIENTS

- 2 large apples
- 1 cup seeded raisins
- 2 tablespoons white vinegar
- 1 teaspoon sugar
- 1 large white onion
- 1 teaspoon salt
- 1 red pepper

METHOD

1. Peel apples and onion, and chop finely.
2. Cut pepper in half and remove seeds.
3. Put pepper and raisins through mincer or chop finely.
4. Mix all ingredients together.
5. Add vinegar, salt and sugar.
6. Spoon into jars and cover.
7. Leave 24 hours before serving.



Extract from
'Early Settlers' Household Lore'.
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