

Two Whales Roasted Beet and Garlic Relish

Makes 10 250ml jars

One more recipe featuring the beautiful beet! Our menu includes a panini in which we pair this relish with feta cheese - a great marriage. At home it sits well on the breakfast table and I can imagine that meat eaters would enjoy it alongside turkey and ham - make it now for Christmas gifting.

1kg/2lb beetroot, trimmed and roasted (put into a roasting pan, cover with foil and roast at 350f until soft enough to pierce with a knife. Set aside.

2 onions, finely chopped

2 pears, diced

250g/8oz brown sugar

2 cups/1 pint organic cider vinegar

2 tbsp lemon juice

½ tsp ground star anise

½ tsp sea salt

1 tbsp fresh ginger, minced

10 cloves garlic, roasted and then chopped

Place all ingredients from onion to ginger into a preserving pan or a heavy bottomed saucepan. Bring to a boil then simmer for fifteen minutes. Add garlic, beet and any juices from the roasting pan. Continue simmering until the liquid is reduced and you have a nice, soft consistency - about another 15 minutes should do it. Ladle relish into hot jars and seal.

Good to eat right away! Stored in a cool place it will keep for a year.

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.



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