



## BEETROOT RELISH

### INGREDIENTS

650g medium sized beetroot  
1 brown onion, finely chopped  
1 Granny Smith apple, peeled, cored, grated  
1 cup lightly packed brown sugar  
1/2 cup white wine vinegar  
1 cup balsamic vinegar  
3 whole star anise  
1/4 teaspoon ground cloves  
A good pinch of salt.

### METHOD

#### STEP 1

Trim beetroot stems. Wash beetroot. Place beetroot in a large saucepan. Cover with cold water. Place over medium-high heat.

Cook for 20 minutes or until just tender. Drain. Rinse under cold water.

#### STEP 2

Wearing rubber gloves, peel beetroot and then coarsely grate.

#### STEP 3

Meanwhile, combine finely chopped onion, apple, sugar, vinegars, star anise and cloves in saucepan large enough to hold all the ingredients.

Bring to the boil over high heat, stirring to dissolve sugar. Reduce heat to medium-low

Simmer for 10 minutes or until apple is tender

#### STEP 4

Add beetroot to apple mixture. Simmer for 15 - 20 minutes or until mixture is syrupy. Remove and discard star anise.

#### STEP 5

Carefully spoon into a hot sterilised jars and seal.

Label and date your jars.

Store in a cool dark place until ready to use, once opened store in the refrigerator.