**Tomato and Onion Relish**

*Season:* Summer  
*Type:* Preserve  
*Difficulty:* Medium  
*Recipe Source:* Perfect preserves by Joan Wilson  
*Fresh from the garden:* tomatoes

### Equipment:
- Knives
- Chopping boards
- Scales
- Cup and spoon measures
- Bowl
- Kettle
- Saucepan
- Wooden spoon

### Ingredients
- 2 kg ripe tomatoes
- 2 kg onions
- 8 large garlic cloves
- 350 grams sugar
- 2 ½ cups white vinegar
- 2 teaspoons paprika
- 1 teaspoon turmeric

### What to do:
- Sterilise the jars
- Place the tomatoes in a large bowl
- Cover with boiling water and let stand for about 30 seconds
- Drain, peel and finely chop them
- Finely chop the onions
- Mince the garlic
- Place all the ingredients into a large saucepan
- Bring mixture to the boil
- Reduce the heat and cook, uncovered, for 1 hour.
- Stir occasionally
- Pack into hot, sterilised jars and seal tightly