

Ezy Sauce Tomato Relish Recipe

Tomato Relish Wild's Ezy-sauce



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Ezy sauce tomato relish recipe is a delightful and versatile condiment that can elevate a variety of dishes. This easy-to-make relish is perfect for those looking to add a flavorful punch to their meals without spending hours in the kitchen. In this article, we will explore a simple yet delicious ezy sauce tomato relish recipe, its uses, and some tips for perfecting your relish-making skills.

What is Tomato Relish?

Tomato relish is a condiment made primarily from tomatoes, sugar, vinegar, and spices. It is a popular accompaniment to many dishes, including sandwiches, burgers, grilled meats, and even as a dip for snacks. The combination of sweet, tangy, and savory flavors makes tomato relish a beloved addition to any meal.

Ingredients for Ezy Sauce Tomato Relish

Before diving into the recipe, let's gather the essential ingredients required to make a delicious ezy sauce tomato relish. Here's what you'll need:

- 2 kg ripe tomatoes
- 1 large onion, finely chopped
- 1 cup brown sugar
- 1 cup apple cider vinegar
- 2 cloves garlic, minced
- 1 teaspoon mustard seeds
- 1 teaspoon ground ginger
- 1 teaspoon ground coriander
- 1 teaspoon chili flakes (optional, for heat)
- 1 teaspoon salt
- 1 tablespoon olive oil

Step-by-Step Ezy Sauce Tomato Relish Recipe

Now that we have our ingredients ready, here's a step-by-step guide to making the perfect ezy sauce tomato relish.

Step 1: Prepare the Tomatoes

1. Wash the tomatoes thoroughly under running water to remove any dirt or impurities.
2. Remove the stems and cut the tomatoes into quarters. This will make it easier to cook down the tomatoes.
3. If desired, you can peel the tomatoes by blanching them in boiling water for about 30 seconds and then transferring them to an ice bath. The skins should come off easily.

Step 2: Sauté the Onions and Garlic

1. In a large pot, heat the olive oil over medium heat.
2. Add the chopped onions and sauté for about 5 minutes, or until they are soft and translucent.
3. Add the minced garlic and cook for an additional minute, stirring frequently to prevent burning.

Step 3: Cook the Tomatoes

1. Add the prepared tomatoes to the pot with the onions and garlic.
2. Stir well to combine all the ingredients.
3. Bring the mixture to a simmer and cook for about 15-20 minutes, stirring occasionally. This will help the tomatoes break down and release their juices.

Step 4: Add the Remaining Ingredients

1. Once the tomatoes are cooked down, add the brown sugar, apple cider vinegar, mustard seeds, ground ginger, ground coriander, chili flakes (if using), and salt to the pot.
2. Stir everything together until well combined.
3. Allow the mixture to simmer on low heat for about 30-40 minutes. Stir occasionally to prevent sticking, and cook until it thickens to your desired consistency.

Step 5: Blend and Jar the Relish

1. If you prefer a smoother texture, you can use an immersion blender to puree the relish to your liking. Alternatively, leave it chunky for a more rustic feel.
2. Once the relish has reached your desired consistency, remove the pot from the heat and let it cool slightly.
3. Prepare sterilized jars by washing them in hot, soapy water, then rinsing well. Place the jars in a preheated oven at 150°C (300°F) for about 10 minutes to ensure they are completely dry and free from bacteria.
4. Pour the warm relish into the sterilized jars, leaving about 1 cm of headspace at the top. Seal the jars with lids while the relish is still warm.

Storage Tips for Ezy Sauce Tomato Relish

To ensure your ezy sauce tomato relish stays fresh and flavorful, consider the following storage tips:

- Store the sealed jars in a cool, dark place like a pantry or cupboard for up to 6

months.

- Once opened, keep the jar in the refrigerator and consume within 4-6 weeks.
- For longer storage, consider freezing the relish in an airtight container or freezer-safe bags.
- Label jars with the date made to keep track of freshness.

Uses for Ezy Sauce Tomato Relish

Ezy sauce tomato relish is incredibly versatile and can be used in various ways:

1. **Sandwich Spread:** Use it as a delicious spread for sandwiches, burgers, and wraps.
2. **Dip:** Serve it as a dip for chips, crackers, or fresh vegetables.
3. **Condiment:** Pair it with grilled meats, sausages, and roasted vegetables for added flavor.
4. **Pizza Topping:** Drizzle it over homemade or store-bought pizza for a zesty twist.
5. **Savory Glaze:** Use it as a glaze for roasted chicken or pork for an enhanced flavor profile.

Tips for Perfecting Your Ezy Sauce Tomato Relish

To make your ezy sauce tomato relish even better, consider these helpful tips:

- **Use ripe tomatoes:** Fresh, ripe tomatoes will yield the best flavor. Look for tomatoes that are firm yet slightly soft to the touch.
- **Adjust sweetness:** Depending on your taste preferences, feel free to adjust the amount of sugar in the recipe.
- **Experiment with spices:** Don't hesitate to experiment with different spices and herbs to create your unique flavor profile.
- **Keep an eye on consistency:** If the relish is too thick, add a little water or vinegar to achieve your desired consistency.

Conclusion

Creating your own ezy sauce tomato relish is a rewarding culinary experience that yields a delicious condiment perfect for enhancing any meal. With its simple ingredients and straightforward preparation, this relish is not only easy to make but also a great way to preserve the fresh flavors of tomatoes. Whether you're enjoying it with a sandwich, using it as a dip, or incorporating it into your favorite dishes, your homemade tomato relish will surely impress your family and friends. So gather your ingredients, follow the steps, and indulge in the rich, savory goodness of your very own ezy sauce tomato relish!

Frequently Asked Questions

What are the main ingredients in the Ezy Sauce tomato relish recipe?

The main ingredients typically include tomatoes, vinegar, sugar, onions, and a blend of spices such as garlic, mustard, and chili.

How long does it take to prepare Ezy Sauce tomato relish?

Preparation time is usually around 15 minutes, with an additional cooking time of about 45 minutes to an hour.

Can I customize the spice level in my Ezy Sauce tomato relish?

Yes, you can adjust the spice level by adding more or less chili or using different types of peppers to suit your taste.

Is Ezy Sauce tomato relish suitable for canning?

Yes, it can be canned and stored for later use, but make sure to follow proper canning procedures to ensure safety.

What dishes pair well with Ezy Sauce tomato relish?

Ezy Sauce tomato relish goes well with grilled meats, burgers, sandwiches, and even as a condiment for savory pastries.

How long can I store homemade Ezy Sauce tomato relish?

Homemade tomato relish can be stored in the refrigerator for up to 3 weeks or canned for up to a year if sealed properly.

Can I use canned tomatoes for the Ezy Sauce tomato relish recipe?

Yes, using canned tomatoes is a convenient option, especially when fresh tomatoes are out of season.

What kitchen equipment do I need to make Ezy Sauce tomato relish?

You'll need a pot for cooking, a cutting board, a knife, and jars for storage if canning the relish.

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