

Tomato Relish

8 cups (approx. 3 kilos) Tomatoes
4 cups (approx. 1 kilo) Onions
4 cups (approx 1 kilo) Sugar
small handful salt
2 tablespoons Curry Powder
3 tablespoons Mustard
½ teaspoon Cayenne Pepper
Vinegar to barely cover.

Cut tomatoes sprinkle with salt. Stand over night.

Slice onions in separate dish sprinkle with salt. Stand over night.

In the morning strain liquid off, and place tomatoes, onions, sugar in pan with vinegar, barely cover, boil 5 minutes. Then add curry, mustard, cayenne, which has been mixed in some of the vinegar.

Boil one hour or until it is thick enough. **Stir constantly.**

Bottle and seal.