

Green Tomatoe Relish

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Ingredients:

- 2 lbs green tomatoes, chopped into smaller pieces
- 2 medium white or yellow onions, chopped
- 1 Granny Smith apple, chopped
- 3 large garlic cloves, finely chopped
- 3/4 cup of apple cider vinegar
- 1 tbsp sea salt
- 2 chile peppers, seeded and finely chopped
- 2 tbsp chopped cilantro
- 1 tsp ground cumin
- 1 tbsp honey (optional)

Preparation:

1. In a large saucepan, combine tomatoes, onions, apple, garlic, vinegar and salt. Bring to a boil. Reduce heat and continue simmering until thick, approximately one hour.
2. Stir in the chile peppers, cilantro and cumin. Continue simmering for another 5 minutes.
3. Using a small hand blender or a food processor, puree the mix until it is somewhat chunky.
4. Let the relish cool, then store it in glass jars or plastic containers. It will keep in the refrigerator for several weeks.