

Mrs Mack's Tomato Sauce By Kerry Arianna McKenzie on Thursday, August 29, 2013 at 7:46am

9kg ripe tomatoes, sliced

1.5kg onions, sliced

100gm fresh garlic, finely chopped, or 1/3 cup jar garlic

1 tblspn ground ginger, 1 tspn curry, mixed to paste use juice from tomatoes and onions

750 gm raw sugar

1/4 cup salt

1.25 kg apples, peeled cored and sliced

1 bottle Ezy Sauce

Layer tomatoes and onions with salt in bucket, cover and leave overnight. Drain liquid – retaining 2 cups.

Simmer uncovered approx 1 - 2 hours or until thickish pouring consistency.

STIR OFTEN - DO NOT ALLOW TO CATCH OR BURN - if this happens you might as well chuck it all out as the burnt taste cannot be covered up. If still a little runny thicken with cornflour/water mix or simmer til reduced

Blitz with bamix or moulee. Pour into hot sterilized bottles, seal and process in Fowlers/ water bath for 60 mins.

Can be pressure canned

*** You will need a HUGE sacepan for this***

***** If not using Ezy Sauce - add 2 flat tblspn each ground ginger and cloves, 1 1/2 flat tblspns cayenne pepper, 1 1/2 cups brown vinegar