

Beetroot and Juniper Relish

Makes: approx. 2-3 small jars

Prep time: 15 minutes

Cook time: 90 minutes

Ingredients

500g raw beetroot, peeled and grated

2 large red onions, finely sliced

2 apples, grated

2 juniper berries

250mL red wine vinegar

½ cup brown sugar

1 tablespoon ginger, grated

2 teaspoons paprika

1 cinnamon stick

1 orange, zest and juice



Method

HEAT a large saucepan on a medium-high heat.

ADD all ingredients into large saucepan and bring to the boil.

REDUCE heat and simmer, uncovered, for approximately 90 minutes, stirring occasionally, until the beetroot is tender, and liquid has been reduced.

REMOVE the cinnamon sticks and pour mixture into sterilized jars.

STORE in a cool dark place and refrigerate after opening.

Recipe courtesy of Sara Faddy, Maleny Branch