

Tomato Sauce

Preparation Time: 10 min

Cooking Time: 3 hours

Servings: One 1litre bottle

Ingredients

- 1tsp Cloves
- 1tsp Black peppercorns
- 2tsp Whole allspice
- 1.7Kg Tomatoes, roughly chopped
- 2 Cloves garlic, finely chopped
- 1tsp Ground ginger
- ¼tsp Cayenne pepper
- 10g Salt
- 200ml White wine vinegar
- 1cup Honey



Method

Tie the cloves, peppercorns and allspice in a small piece of muslin.

Place all ingredients except the honey into a large heavy-based saucepan. Bring to a boil, and then simmer uncovered for 1 hour, stirring from time to time. Add honey and continue to simmer for a further 2 hours. Remove the muslin bag. Process the tomato mixture through a food mill or pass it through a coarse sieve.

Bottle immediately in a hot, sterilized bottle.

Will keep for months in the fridge, though you'll probably have used it all up long before then. Quantities can be easily doubled or tripled.