

Fresh Sweet Tomato Relish



Sweet tomato relish is a perfect way to use those extra cherry tomatoes! This relish is easy to put together and uses ripe, sweet cherry tomatoes, onions, garlic, balsamic vinegar, a touch honey, with salt and pepper to taste.

The perfect accompaniment to a grilled or pan-fried white fish, scrambled eggs, a topping for hotdogs or sausages, or even as a flavourful condiment on a charcuterie board. Use fresh in one sitting or store in a mason jar or container in the fridge for up to a week.

Ingredients

- 2 tbsp extra virgin olive oil
- 1/2 cup finely chopped shallots or white onion
- 1 clove finely chopped garlic
- 2 cups ripe cherry tomatoes sliced in half or quarters
- 1 tbsp balsamic vinegar
- 1 tsp honey
- Freshly ground pepper and sea salt to taste

Instructions

- Add olive oil to a medium-sized saucepan and bring to medium heat.
- Add onions and simmer for about 3 minutes or until transparent. Toss in the chopped garlic and combine to warm through.
- Add the tomatoes and stir to combine. Simmer for about 3 minutes to allow tomatoes to begin to soften.
- Add in the vinegar, honey, salt, and pepper. Reduce the pan to medium-low heat and let simmer until it thickens to a jammy consistency.
- Let cool slightly. Taste to adjust seasonings if needed. Transfer to a dish to serve as condiment.