



Rhubarb Relish

Wonderful complement for pork, poultry and even fish cakes!

- 4 cups diced rhubarb (1 L)
- 4 cups diced onions (1 L)
- 6 cups brown sugar (1.5 L)
- 2 cups cider vinegar (500 mL)
- 1 tsp ground cinnamon (5 mL)
- ½ tsp ground cloves (2 mL)
- 1 tsp ground allspice (5 mL)
- ½ tsp pepper (2 mL)
- 2 tsp salt (10 mL)

novascotia.com

Measure **all ingredients** into a large pot. Stir to combine. Simmer over low heat until the mixture is reduced by half and thickened, approximately 2 hours. Remove from heat and put in sterilized bottles and seal. Serve chilled. **Makes 8 cups.**

novascotia.com

novascotia.com recipe cards - 4" x 6"

This recipe is courtesy of novascotia.com and Taste of Nova Scotia. Visit novascotia.com to plan your Nova Scotia getaway.