

Rhubarb Ketchup

This tasty recipe is based on one of Nigella's and it knocks spots off bought brands. If you want to increase the heat, use small red chillies or extra chilli powder instead of the long, mild red chillies. If you haven't got red wine vinegar then just use whatever you have.

1 kg Rhubarb	1tblsp ground ginger
5 small red onions, peeled and quartered	1 tblsp paprika
2 long red chillies, de-seeded	200g sultanas
2 garlic cloves	50ml red wine vinegar
2 apples, peeled and chopped	1 tblsp salt
1 thumb sized piece of ginger, peeled and chopped	1kg brown sugar

Trim and roughly chop the rhubarb. Tip it into a large pan. Put the onions, apple and spices into a food processor and blend until finely chopped and mixed. Tip this along with everything else into the pan with the rhubarb. Simmer for at least 45 minutes to an hour until the pulp has stopped looking watery.

Let it cool for a while then blend with a stick blender or use your processor again.

Pour into warmed, sterilised jars or wide necked bottles. Best after a couple of weeks. Store in a cool place for months.