

If the have some Quinces or happen across a bush they make a great DIY Lime Pickle.

Ingredients:-

500ml Spirit Vinegar
400g of Quinces, quartered and deseeded
2 Limes, cut into eights
½ a tube of Tomato Purée
2 tbls of Olive Oil
3 tbls Chilli flakes

Method:-

(1) Open a window. The Vinegar can be a little strong.
(2) Simmer the Quinces in the Vinegar until the start to break down.
(3) Add the Chilli, Tomato Purée and oil and simmer for 20 minutes.
(4) Reduce the heat and add the Limes. Only simmer for 2 minutes so the limes are heated. through but not effectively cooked. .
(5) Allow to cool and the empty into airtight jars.

The pickle increases in flavour over time and will keep for several months.