

Blackberry Relish



Ingredients

- 4 pounds blackberries
- 1 large red onion, finely chopped
- 2 cups light brown sugar
- 2 cups apple cider vinegar
- 1.5 cups golden raisins
- 1 lemon, seeded and chopped
- 3 tablespoons yellow mustard seeds
- 1 tbs salt
- 2 tsp red pepper flakes
- 1-2 small pieces of star anise (broken from a whole star anise)

Info

- **Prep:** 20
- **Cook:** 90-120
- **Serves:** 4 pints
- [Source](#)

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Directions

1. Place the blackberries in a large pot and lightly crush (I use a potato masher).
2. Add all the other ingredients to the pot. Stir to mix and then bring to a boil over medium high

heat.

3. Reduce the heat to medium and cook until most of the juice has evaporated and the mixture has reduced to a thick and syrupy consistency. This can take 90-120 minutes. Stir regularly and keep an eye on it as it can easily stick to the pan if you neglect it and/or have the heat too high.
4. Once it has achieved your desired thickness remove it from the heat.
5. Pour the chutney into sterilised jars, leaving 1/2 inch of headspace and then process in a boiling water bath canner for 20 minutes.

[blackberries](#), [canning](#), [apple cider vinegar](#), [red onion](#), [brown sugar](#), [raisins](#), [lemon](#), [mustard seed](#), [star anise](#)

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