

Chinese Five Spice Plum Sauce

INGREDIENTS:

- 1kg stoned mixed plums, halved
- 1 red onion, finely chopped
- 1 tablespoon fresh ginger, finely grated
- 1 cup brown sugar
- 1 cup apple cider vinegar
- ½ cup water
- 1 tablespoon lemon juice
- 1 teaspoon salt
- 1 teaspoon Chinese Five Spice
- ½ teaspoon Masterfoods Chilli Flakes



METHOD:

1. Place all ingredients in a large saucepan over high heat. Bring to the boil. Reduce heat to medium-low and cook, stirring, for 30 minutes or until plums collapse
2. Use a stick blender to blend until smooth. Pour hot sauce into sterilised bottles. Seal, label and date.

NOTES:

It is important to sterilize jars to prevent mould forming. Jars can be sterilized in a number of ways. Firstly, choose glass jars with an airtight lid. Removed any old labels and ensure they are free from cracks or chips. Wash in hot soapy water and rinse, then sterilize using one of the following methods:

- Oven: preheat the oven to 120°. Place jars (upright) and lids (separately) on an oven tray and heat in oven for 20 minutes. Remove and fill immediately with jam or preserves.
- Stovetop: place jars and lids in a deep saucepan. Cover with cold water. Bring water to the boil over high heat, reduce heat to medium and boil for 10 minutes. Line a baking tray with paper towel. Remove the jars using metal tongs and allow to air dry with a clean paper towel.