



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 tbs of Olive Oil
3 tbs 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.