

SPICY PLUM SAUCE



INGREDIENTS

- 1.5 kg plums, halved and stones removed (keep half the stones set aside)
- 1 ½ tsp cloves, whole
- 1 tsp allspice, whole
- 1 tsp black peppercorns, whole
- 2 ¼ cups brown sugar
- 2 tsp salt
- 1 tbsp minced fresh ginger
- 3 cups white-wine vinegar

PREPARATION

You'll need:

- * sterilized jars to store the sauce (*see tips for sterilizing here*)
- * two pieces of muslin, one to cook the plum stones in and a smaller one for the spices
- * a large non-reactive pot (or a copper preserving pan if you have one)
- * a coarse disc of a food mill or a course sieve

METHOD

1. Crack the stones and tie them in a piece of muslin.
2. Tie the spices in another piece of muslin.
3. Place both the muslin bags, together with the plums, sugar, salt, ginger and vinegar into the pot and bring to the boil, stirring continuously until the sugar has dissolved.
4. Cook steadily for 20 minutes until the plums have collapsed.
5. Take out the muslin bags and squeeze all the juices from the bags back into the sauce.
6. Pass the sauce through the food mill/sieve and return to the rinsed pot.
7. Boil steadily until the sauce is as thick as you like, remembering that the sauce will naturally thicken when it's cold and that it should pour easily.
8. Pour the sauce into the sterilized jars, seal and label them.
9. Leave the sauce for at least a week before using.

PREPARATION TIME: 25 MINS

COOKING TIME: 20 MINS

SERVES: 2 LITRES

REHEATING, STORAGE AND LEFTOVERS

- * This wonderful spicy sauce will keep for up to 6 months in well sterilized jars, stored in a cool, dry place.
- * It's important to label and date the jars so have some labels and a pen handy in the kitchen to mark the date made and jam type.

VARIATIONS AND TIPS

- * If you can't find preservative free white-wine vinegar, try organic apple cider vinegar.
- * For a roast lamb or pork, simply stir some the sauce into the baking dish 15 minutes before finishing the roast lamb or port. Then deglaze with red or white wine or balsamic vinegar for a tart interesting sauce.
- * To get a bit of a 'hot zip' to the sauce add 2 small hot dried chillies into the muslin bag instead of the black peppercorns.
- * Mixed with a little oil, it makes a delicious marinade.
- * It's also excellent with cold lamb, sausages and hamburgers and a dollop of it into a beef, rabbit or lamb casserole will give it a spicy and sharp taste to the dish. Also great to marinade and cook chicken breast or tenderloins and serve with fried rice.

NOTE

Always look for organic ingredients to be sure you are avoiding additives. Check the label carefully to ensure there are no nasties in your ingredients.

Source: Stephanie Alexander's The Cook's Companion