

Miscellaneous Recipes

Germaine's Tomato Fruit Ketchup

Tomato Fresh Food Café's Cookbook *As Fresh as it Gets*

Contributed by Peggy Youngs

5 medium tomatoes, cubed
2 peaches, cubed
1 medium apple, cubed
1 pear cubed
1 medium onion, diced
½ cup yellow bell peppers, seeded and diced
½ cup white sugar
⅓ teaspoon salt
3 tablespoon apple cider vinegar
1 teaspoon pickling spice, tied in cheesecloth

1. In large pot on high heat, combine all the ingredients. Bring to a boil, then reduce heat and simmer for 1 ½ hours.
2. Remove from heat and let cool before using. Remove the cheesecloth containing the pickling spice.
3. This ketchup will keep in the refrigerator for 1 week.

If made in winter, when peaches are out of season, use an extra pear in place of the peach.

Perfect with tourtière; it is also a good accompaniment to halibut and other white fish. Peggy thinks it would be good with pork or grilled chicken.

Relish Aux Concombres (Cucumber Relish)

Micheline Mongrain Dontigny, *Traditional Québec Cooking: A Treasure of Heirloom Recipes* (La Tuque, Québec: Les Editions la bonne recette, 1995), p. 140

Contributed by Gail Moreau-DesHarnais

“I recommend using very large cucumbers for this recipe. This relish is very good with hot dogs.”

6 cups ground unpeeled cucumbers
1 cup onion, chopped very finely
2 tablespoons sweet red pepper, chopped very finely
1 tablespoon pickling salt
1 ¼ cups vinegar
¾ cup white sugar
½ teaspoon salt

1. Cut cucumbers lengthwise, remove seeds with a spoon and pass through grinder.
2. Add onions, red pepper, and salt. Let stand for one hour. Strain mixture.
3. In a saucepan, bring to boil vinegar and sugar. Add drained vegetables; pour into hot sterilized jar and seal.

Spicy Fruit Compote

Betty Crocker (www.bettycrocker.com/recipes)

Contributed by Diane Wolford Sheppard

1 cup orange juice
1/2 cup water
1/3 cup maple-flavored syrup, real maple syrup, or packed brown sugar
1/2 cup sweetened dried cranberries
1/3 cup dried apricots, cut in half
2 pears or apples, peeled, and cut into bite-sized pieces
2 tablespoons sugar
1/4 teaspoon pumpkin pie spice
2 cinnamon sticks

1. In 2-quart saucepan, mix all ingredients until blended. Heat to boiling over medium high heat; reduce heat to low. Simmer uncovered 8 to 12 minutes or until pears are tender.
2. Let stand at room temperature 10 minutes. Remove cinnamon sticks. Serve warm or cold.

Substitutions: ground cinnamon for the pumpkin pie spice, raisins for the cranberries, and dried peaches for the apricots.

Makes 6 servings (1/2 cup)