

## 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 tbls of Olive Oil
3 tbls 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.