

Down Under Tomato Relish

2 lb ripe tomatoes	4 tsp prepared mustard
1 lb onions	1 cup vinegar
1 lb sugar	cornflour
4 tsp curry powder	vinegar
1 tbsp salt	

Finely chop tomatoes and onion. Mix with all other ingredients and boil slowly for one hour. Thicken with a little cornflour mixed with cold vinegar as necessary and boil another five minutes. Process and seal in water bath if desired.

Adapted from *Jet Age Cookbook* (1970).