

Spiced Pear Relish

by David Penny, Executive Chef, Great Estates of Niagara

This versatile recipe can be used in a variety of applications due to the sweet and spiciness of the relish. Serve with Grilled Pork or Blue Benedictine Cheese. Recipe yields 2 litres.

Ingredients

10	bosc pears, peeled, cored and diced
2	large white onions, diced
1 tbsp	vegetable oil
1 cup	white sugar
3/4 cup	cider vinegar
1 tbsp	chinese five spice
1 tsp	chili flakes
1 tbsp	salt
1 tsp	black pepper

Method

Sweat onions in a saucepan with oil until tender

Add the remaining ingredients, bring to a boil and simmer until liquid is syrupy, approximately 20 minutes

Allow to cool in pan, transfer to glass jar and store in fridge for up to 2 weeks. Relish will freeze well.

Serve with Inniskillin Vidal Icewine.

