

Kate's Amazing Gooseberry Sauce

This is a versatile sauce. I use it in sandwiches, as a chutney or pickle, or simply as a dip when dinner looks a bit boring! It is tangy and reminiscent of 'brown sauce' from the supermarket.

Ingredients

- 1kg gooseberries, top and tailed
- 2 cups vinegar (cider or 'white' vinegar)
- 1.5kg brown sugar
- 1 tablespoon ground allspice
- 1 tablespoon ground cloves
- 1 tablespoon ground cinnamon



Method

- Top & tail gooseberries.
- Put all ingredients in large pan, bring to boil, simmer slowly uncovered for around 2 hours.
- Blend in blender/with hand blender to give a thick puree.
- Pour into hot clean jars & seal.

Note about sterilising bottles and jars

It is a bit daunting for the novice when you hear about sterilising jars and it can put people off. All this really means though is that you have to wash the jars or bottles in hot soapy water. Rinse thoroughly and then put into the oven on its lowest setting (I use gas 1/2) for about 20 minutes. While these are in the oven warming I boil my metal lids in a saucepan of boiling water for 10 minutes. Easy!!

Simply fill up your warm jars with the hot sauce when it is ready. I usually let the sauce cool and then put the lids on. This avoids any condensation forming on the top.

Happy preserving!