



HOME COOKING

with Cathy

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This very old traditional Scottish family recipe made its way to Clarington from the old country more than 3 generations ago. The ground has been slow warming up this spring, so like everything the rhubarb is a little late this year.

My friend Judy Climenhage shared this recipe with me a few years ago, knowing at some point I would share it with you.

It was handed down to Judy's mother Ruth by her mother-in-law (Judy's grandmother McMillan) who received it from her mother, who yes – probably received it from her mother living in Scotland.

Thanks Judy for sharing one of your family traditions.

Ruth's Rhubarb Relish

Ingredients:

- 4 cups rhubarb (chopped into ½ to 1 inch pieces)
- 4 cups onions (chopped)
- 3 cups white sugar
- 1 small bottle (375 ml) malt vinegar
- 1 tsp ground cloves
- 1 tsp cinnamon

Preperation:

1. Mix together in a large pot.
2. Boil gently for at least 45 minutes.
3. Put in sterilized jars, and seal securely.
4. Serve as savory, not sweet.



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