

Easy Chunky Tomato Onion Relish: Perfect for Grilling & More

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TIME
5-7 min

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INGREDIENTS

2 pounds ripe tomatoes, cored and diced (about 4-5 medium tomatoes)
1 large red onion, diced
1/2 cup apple cider vinegar
1/4 cup granulated sugar (or more, to taste)
1 tablespoon olive oil
2 cloves garlic, minced
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon red pepper flakes (optional, for a little heat)
(Optional) 1 tablespoon fresh basil or parsley, chopped, for garnish

DIRECTIONS

- 1. Prep : Vegetables:** Dice the tomatoes and red onion into roughly 1/2-inch pieces. Mince the garlic.
- 2. SautØ Aromatics:** Heat the olive oil in a large saucepan or Dutch oven over medium heat. Add the diced red onion and cook, stirring occasionally, for 5-7 minutes until softened and translucent. Add the minced garlic and red pepper flakes (if using) and cook for another minute until fragrant.
- 3. Add : Tomatoes & Seasonings:** Add the diced tomatoes to the saucepan along with the apple cider vinegar, granulated sugar, salt, and black pepper. Stir well to combine.
- 4. Simmer:** Bring the mixture to a gentle boil, then reduce the heat to low. Simmer, uncovered, for 25-35 minutes, stirring occasionally. The relish should thicken significantly, and the vegetables should be very tender. The liquid should reduce, creating a chunky, jam-like consistency.
- 5. Cool & : Serve:** Remove the relish from the heat and let it cool completely before serving. As it cools, it will thicken further. If desired, stir in fresh chopped basil or parsley before serving.
- 6. Store:** Transfer the cooled relish to an airtight container.

SWAPS & NOTES

It's fantastic for summer cookouts, bringing a vibrant, homemade touch to grilled meats and sandwiches.

Plus, it's a wonderful way to use up an abundance of garden

tomatoes.

Roma tomatoes are good for less watery relish, but beefsteaks or even cherry tomatoes (halved or quartered) are fine.

Don't worry about peeling them; the skins soften during cooking.

TIPS FOR SUCCESS

Ripeness Matters : Use ripe, in-season tomatoes for the best flavor.

They'll have a natural sweetness that enhances the relish.

Patience in Simmering : Don't rush the simmering process.

Reducing the liquid properly is key to achieving that perfect chunky, concentrated relish consistency.

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