



Tomato Chutney

A straight forward chutney recipe. Great with cold meats, but also goes with fish and cheese.

Preparation Time : 10 minutes

Cooking Time : 2-3 hours

Ingredients

5 lb / 2.25kg ripe tomatoes

1 lb / 450g onions, chopped

3 cloves garlic, crushed

2 tsp salt

8 oz / 225 g sugar

20 fl oz / 1 pint / 570ml white vinegar

Herbs & Spices

2 tsp Paprika

1 tsp Cayenne Pepper

2 tsp Mustard Seed Black or 2 tsp Mustard Seed Yellow

Cooking Instructions

Have some clean, sterilized jars to hand for bottling. Jars straight out of a dishwasher are fine (seal them as soon as the drying cycle has finished).

Scald the tomatoes in hot water for 1 minute, then remove and peel. Chop them up roughly and place in a large pan. Add the onions, garlic, and a little of the vinegar. Cook over a medium heat until the tomatoes pulp and the onion feels soft. Mix well, then smooth the texture.

Add the rest of the vinegar and the rest of the ingredients. Bring to a gentle simmer, and cook until the chutney thickens. This process works best if done slowly, so allow the chutney to cook for up to 2 hours. Stir occasionally to prevent sticking to the bottom. Taste occasionally and adjust with more sugar or vinegar to your own taste.

When the chutney is thick (it will get thicker on cooling) and the ingredients well blended, bottle in the clean jars. This chutney is best stored to mature for a couple of months before eating (but is not imperative!). Once open keep in a fridge.