

Tomato Chutney



Recipe By FoodieBook

Ref: 539

Heading: Jams & Pickles

Cuisine: Indian

Food Type: Vegan

No of Portions: 4

Ingredients & Prep

750 g tomatoes chopped
275 ml cider vinegar
200 g onion chopped
180 g apple eating peeled cored & chopped
180 g sultanas
85 g light muscovado sugar
30 g black treacle
2 tsp fresh ginger grated
1 large red chilli mild de-seeded & finely chopped
2 garlic cloves finely grated
1/2 tsp mustard seeds
1/2 tsp salt

Suggestion & Tips

Warning hot chutney will burn you so wear gloves!!! Once opened store jam in the fridge, it will last much longer & not go mouldy as quickly. Great with cheese & crusty bread.

Method

Step 1 - Place all the ingredients into a heavy bottomed saucepan or a maslin pan (best), on a high heat bring to the boil stirring all the time, when boiling turn down heat to low & simmer for 1 hour, stir often to stop it catching on the bottom.

Step 2 - Pre-heat fan oven to 160°C to sterilise jars, wash the jars first in warm soapy water, rinse under the tap then place in a baking tray & put in the oven for 10 mins to heat & dry, the lids & any rubber parts place in a saucepan with boiling water for a 2 to 3 mins before use.

Step 3 - Place hot jars from the oven on a baking tray on the worktop on a rack or tea towel & fill to 1 cm from the top of the jar with a jam funnel, then place on the sterile lid, & set aside to cool.