



Froggarts Cottage

Tomato & Chilli Chutney

Ingredients:

4 lbs tomatoes
1 lb 6 oz onions
4 cloves garlic
5 small fresh chillis
1lb 6 oz sugar
5/8 pint vinegar
6 oz sultanas
2 ins piece of root ginger or 2 tsp ground ginger
2 tsp of dried marjoram or a bunch of fresh
1 tsp salt
Couple of twists of black pepper
2 tsp black mustard seed (optional)

Method:

Put clean jars and lids in oven at around 120C for half an hour

Chop onions into small pieces

Chop garlic into tiny pieces or use a garlic press

Wash tomatoes, remove stalk and any hard centre.

Chop the tomatoes inc skin and pips

Chop chillies finely, similarly the root ginger

Put all the ingredients into a heavy pan, preferably stainless steel. Cook on medium until the onions and tomato skins are soft then cook gently until it thickens up a bit. This may take an hour. Keep stirring so it doesn't burn. It makes a fairly soft chutney.

Put hot into the warm jars filling them up to the top and put lids on right away. (I use lids with the button that goes down when the chutney cools and stays down so you know the seal hasn't been broken.)

Label and store. Ready to enjoy in 2-3 weeks.

I made a batch with 3lbs tomatoes – everything else pro-rata - and made 5 and a half 350g jars.

Sandra Tel: 01530 440000

www.froggartscottagegarden.co.uk