

Tomato Chutney

A delicious tomato chutney recipe that is a ketchup-like condiment for adults, full of complex flavors and a little heat. Be careful as it can be addictive!

Prep Time: 15 minutes
Cook Time: 2 hours
Servings: 1.5 quarts
Storage: 2 weeks in airtight container in refrigerator
Freezer: 6 months
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Ingredients

- 4 pounds tomatoes, cut in quarters
- ¼ cup minced garlic (aprx a medium sized head)
- 1 cup chopped onions
- 1/8 cup maple syrup
- 1 ½ cups apple cider vinegar
- 1 TBSP salt
- 1 lime, zested and juiced
- 1 TBSP dry ground ginger
- 1 teaspoon hot pepper flakes or to taste (I use 1 1/2 teaspoons)
- ½ teaspoon ground cumin
- ½ teaspoon black pepper
- ½ cup raisins, chopped

Instructions

Prep the tomatoes, chopping either by hand or with a food processor.

Combine the tomatoes and all the remaining ingredients in a heavy, nonreactive 4-6 quart pot. Bring to a boil over high heat, then lower heat and cook at a low simmer (just a few bubbles here and there) for 1 ½ to 2 hours until thickened. Stir often as it thickens to prevent scorching.

Ladle the chutney into airtight container. Chutney can be kept in refrigerator for 2 weeks or freezer for 6 months.

Adapted Jami Boys recipe

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