

# Tomato Chutney

**Yield:** 1 serve | **Rating:** 3/5 | **Prep:** 10 min | **Cook:** 1 hr 20 min | **Source:** thestranger.online

Tomato chutney is a type of chutney, native to the Indian subcontinent, prepared using tomatoes as the primary ingredient.

The tomatoes can be diced, mashed or pulped, and additional typical ingredients used include ginger, chilli, sugar, salt, aam papad (mango pulp), raisins, dates, spices and additionally onion, garlic and peanut or dal for the south Indian version.

## Ingredients

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- 2.75 kg tomatoes (ripe)
- 3 onions
- 20 ml allspice (whole)
- 5 ml cayenne pepper
- 15 ml salt
- 300 ml vinegar (distilled)
- 350 g sugar (soft brown)



## Instructions

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- 1.** Place the tomatoes in a large bowl and cover with with boiling water and leave them for a minute, then refresh them in cold water.
- 2.** Peel the tomatoes and cut them into quarters and put in a preserving pan, with the peeled and thinly sliced onions, the allspice tied in a muslin cloth, cayenne pepper and salt.
- 3.** Cook over a gentle heat until the mixture becomes a pulp then begin to stir in the vinegar and sugar until all subsumed, and simmer until the mixture has thickened.
- 4.** Remove the allspice bag. Spoon the chutney into warm sterile jars and cover with vinegar-proof lids. Consume immediately or ideally within three months.