

Spiced Tomato Chutney



Ingredients

- 3 tbsp vegetable oil
- 1 tsp kalonji seeds
- 1 tsp fennel seeds
- 1 tsp mustard seeds
- 1 tsp cumin seeds
- 2 dried kashmiri red chillis
- 1 red chilli, chopped
- 200ml white vinegar
- 250g jaggery or brown sugar
- 1 kg tomatoes, quartered
- 1 tsp salt, or to taste
- 1 tsp chilli powder, optional

Method

- 01** Dissolve the sugar with the vinegar in a bowl.
- 02** Heat the oil in a heavy pan and add all the spices until they sizzle & become fragrant. This should only take a minute.
- 03** Very gently, pour the vinegar and sugar mixture into the pan with the spices and stir. Bring this to a simmer.
- 04** Add in the tomatoes and cook on a very low heat until they have softened and have gone pulpy (about 45 minutes to 1 hour).
- 05** Season with salt and chilli powder then stir to keep it from sticking. If you want to remove any of the tomato skins then do so with some tongs.
- 06** Put the chutney into a sterilised glass jar and leave to cool.
- 07** Once cooled seal the jar, the chutney will keep for 4-6 weeks refrigerate once opened.



More on this recipe

<http://www.harighotra.co.uk/spiced-tomato-chutney-recipe>