



Spicy Tomato Chutney

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

32

Description

This spicy tomato chutney recipe is best made with gardenfresh tomatoes. Its spicy and sweet ginger, garlic, chili powder, and curry paste are just a few of the flavors in this tomato chutney.

Ingredients

- 4 pounds ripe tomatoes - 1 (1 inch) piece fresh ginger root - 3 cloves garlic - 1 ¾ cups white sugar - 1 cup red wine vinegar - 2 onions
- diced - ¼ cup golden raisins - 1 tablespoon curry paste - 2 teaspoons mixed spice - 1 teaspoon chili powder - 1 pinch paprika

Instructions

1. Fill a saucepan with water and bring to a boil. Place tomatoes in boiling water and cook until skins begin to crack and peel
2. 3 to 5 minutes. Remove from the water
3. let cool
4. and peel. Purée tomatoes with ginger and garlic in a food processor or blender. Place tomato mixture into a large saucepan with sugar
5. vinegar
6. onions
7. and raisins. Season with curry paste
8. mixed spice
9. chili powder
10. and paprika. Simmer over medium heat until thick
11. about 30 minutes. Refrigerate until ready to use. Tips If mixed spice is unavailable in your area
12. you can substitute a mixture of cinnamon
13. coriander
14. cloves
15. nutmeg
16. and ginger.