

Tomato Tomatillo Chutney 39Tom Tom39

Savannah · 29/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

25

Description

Sweet and tangy

Ingredients

- - 5 cups chopped green tomatoes - 4 cups fresh tomatillos
- husked
- rinsed
- and chopped - 1 ½ cups golden raisins - 1 ½ cups chopped onion - 2 ¼ cups packed brown sugar - ½ teaspoon salt - 1 ¾ cups apple cider vinegar - 1 ½ tablespoons pickling spice - 1 ½ teaspoons chili powder - 2 tablespoons finely chopped crystallized ginger - 1 tablespoon brown mustard seed - 5 (1 pint) canning jars with lids and rings

Instructions

1. Place the green tomatoes
2. tomatillos
3. raisins
4. onion
5. brown sugar
6. salt
7. apple cider vinegar
8. pickling spice
9. chili powder
10. crystallized ginger
11. and brown mustard seed into a large pot over medium heat. Bring to a boil
12. and stir until the brown sugar has dissolved. Reduce heat
13. and simmer the chutney until thickened
14. 1 to 2 hours
15. stirring occasionally to keep chutney from burning on the bottom. Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the chutney into the hot
16. sterilized jars
17. filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids
18. and screw on rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat
19. then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil
20. cover the pot
21. and process for 15 to 20 minutes
22. or the time recommended by your county Extension office. Remove the jars from the stockpot and place onto a cloth-covered or wood surface
23. several inches apart
24. until cool. Once cool
25. press the top of each lid with a finger
26. ensuring that the seal is tight (lid does not move up or down at all). Store in a cool
27. dark area. Any uncanned chutney can be refrigerated or frozen.