

Watermelon Chutney

Savannah · 29/09/2024

**Prep Time**

5 mins

Difficult

Medium

Servings

50 mins

Description

Great way of using up fresh watermelon It is very tasty on sandwiches or with meat

Ingredients

- - ¼ cup oil - 1 red onion
- minced - 1 red bell pepper
- minced - 1 clove garlic
- thinly sliced - 1 teaspoon minced fresh ginger
- or to taste - 2 pounds watermelon
- coarsely chopped - 1 pound tomatoes
- coarsely chopped - 1 tablespoon lime juice
- or to taste - 1 tablespoon curry powder - 1 pinch salt
- or to taste - 1 pinch white sugar
- or to taste

Instructions

1. Heat oil in a stockpot over medium heat; cook and stir red onion
2. red bell pepper
3. garlic
4. and ginger until tender
5. about 5 minutes. Mix watermelon
6. tomatoes
7. lime juice
8. curry powder
9. salt
10. and sugar into onion mixture; bring to a boil. Reduce heat to medium-low and simmer
11. uncovered
12. until watermelon and tomatoes are slightly broken down
13. about 10 minutes. Fill 4 clean jars with chutney
14. seal
15. and turn upside down to mix for 5 minutes. Turn right-side up and refrigerate.