



Betty39s Green Tomato Chutney

Savannah · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs

Description

This sweet green tomato chutney is a great way to use up unripened tomatoes

Ingredients

- - 2 pounds green tomatoes
- chopped - 1 pound cauliflower
- chopped - 1 ½ pounds onions
- chopped - 2 ½ pounds brown sugar - 3 cups distilled white vinegar - 1 ¼ cups all-purpose flour - 2 ½ teaspoons ground turmeric - 2 ½ teaspoons dry mustard powder - 2 ½ teaspoons curry powder - ½ teaspoon ground nutmeg - ½ teaspoon ground cloves - ½ teaspoon ground ginger - 1 cup distilled white vinegar

Instructions

1. Place the tomatoes
2. cauliflower
3. onion
4. sugar
5. and 3 cups of vinegar into a large pot; bring to a boil. Reduce heat to medium-low and stir until the sugar has dissolved
6. 5 to 10 minutes. Stir the flour
7. turmeric
8. mustard
9. curry
10. nutmeg
11. clove
12. and ginger together in a bowl. Stir in the remaining cup of vinegar to create a thin paste. Blend this mixture into the simmering tomatoes. Cook and stir until the mixture thickens
13. then simmer an additional 10 minutes. Cool completely and store in the refrigerator.