

Sweet Tomato Chutney

Connie made this dish from *An Invitation to Indian Cooking* for our cookbook group. It may be used as a substitute for catsup or salsa.



Ingredients:

- 1 head of garlic
- 2" of ginger
- 1 1/2 cups red wine vinegar
- 28 oz. can whole tomatoes
- 1 1/2 cup sugar
- 1 1/2 tsp. salt
- 1/8 tsp. cayenne pepper
- 2 Tbsp. golden raisins
- 2 Tbsp. slivered almonds

Equipment:

- Blender
- Dutch oven

<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel a head of garlic and chop coarsely	3
	Peel 2" of ginger and chop coarsely	2
	In a blender, combine garlic, ginger, 1/2 cup vinegar at high speed until smooth	2
	In a Dutch oven, combine 28 oz. of tomatoes with juice, 1 cup vinegar, 1 1/2 cup sugar, 1 1/2 tsp. salt, 1/8 tsp. cayenne pepper	2
	Bring tomatoes to a boil	3
	Add garlic puree, lower heat and simmer uncovered until thick. Stir frequently. A film should cling to a spoon when dipped.	90
	Add 2 Tbsp. raisins and 2 Tbsp. almonds. Simmer	5
	Remove from heat and transfer to jars. Refrigerate	5
		1 hr. 52 min

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