

## [ArmadilloPepper.com](http://ArmadilloPepper.com)

### **Eggplant-Tomato Chutney Recipe**

Yield: 56 servings

2 tb Olive or vegetable oil  
1 md Onion, chopped  
(about 1/2 cup)  
2 Cl Garlic, crushed  
1 md Eggplant, pared and cubed  
1/2 ts Salt  
2 md Tomatoes, seeded and chopped  
1/4 c Chopped parsley  
1/4 c Currants  
2 tb Tarragon vinegar

Heat oil in 12-inch skillet over medium heat. Cook onion and garlic in oil about 2 minutes. Stir in eggplant and salt. Cook over medium heat 15 minutes, stirring occasionally. Add remaining ingredients. Cook 15 minutes longer, stirring occasionally, until vegetables are soft and no excess liquid remains. ABOUT 3-1/2 CUPS SAUCE; 10 CALORIES PER TABLESPOON. To Microwave: Place onion, garlic and oil in 3-quart microwavable casserole. Cover tightly and microwave on high 3 to 4 minutes or until onion is softened. Add eggplant and salt. Cover tightly and microwave 3 minutes. Add remaining ingredients. Cover tightly and microwave 3 to 5 minutes longer or until vegetables are soft. Let stand 5 minutes. Serve with slotted spoon.

*Recipe via Meal-Master (tm) v8.05*