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Ruby Tomato Chutney Recipe

Yield: 20 Servings

2 cn Whole tomatoes; drained
1 1/2 c Cider vinegar
1 lg Onion; chopped
1 1/2 tb Ginger; slivered
5 Cl Garlic; minced
1 tb Mustard seed
2 c Sugar
1/8 ts Cayenne pepper
1/4 c Raisins

Preparation Time: 2:00 Drain and chop the tomatoes, reserving the liquid.

Combine all ingredients, with 1 cup of the tomato juice in a heavy saucepan or Crockpot. Simmer covered for 1/2 hour. Stir, then continue to simmer over low heat for another hour, so liquid evaporates and gets very syrupy (depends on how watery the tomatoes were). As the chutney gets done, the tomatoes will get translucent and "ruby" colored.

Store in canning jars or freeze.

Recipe via Meal-Master (tm) v8.05

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