



TOMATO CHUTNEY

1 kg tomatoes, finely chopped
250 g onions, finely chopped
1 cooking apples, peeled, cored and finely chopped
1 garlic cloves, peeled and crushed
1 tablespoons salt
1 1/2 teaspoons each of mustard powder and curry powder
250 g sugar
1 1/2 cups white vinegar

2 tablespoon cornflour
1/4 cup of vinegar, extra

Place tomatoes, onions, apples, garlic, salt, mustard powder, curry powder, sugar and the vinegar in a large saucepan.

Bring to boil, stirring until sugar is dissolved and continue to boil for 1 1/2 hours.

Mix cornflour to a paste with extra vinegar, add to tomato mixture and stir until thickened.

Pour into sterilised jars and seal immediately. Eat at once or store in a cool, dry and dark place for up to 1 year.

Makes approximately 1kg

Recipe supplied by volunteer Anna Russell