

A recipe from

DAD'S COOKBOOK



Rating:



Tomato Chutney

Similar to recipe in "The Irish Pub Cookbook" by Margaret M. Johnson

A great dinner salad accompaniment, or with cold meats...

1 cup sugar

1 cup cider vinegar

½ cup red wine vinegar

2 tsp kosher or sea salt

1 tsp cardamom seeds, crushed

1 tsp ground ginger

½ tsp mustard seed

¼ tsp ground cloves

1½ lb Roma tomatoes, quartered

1 medium red onion, chopped

2 Tbsp minced garlic

1 Tbsp extra-virgin olive oil

½ cup golden raisins

freshly ground black pepper, to taste

In a large, non-reactive saucepan over medium-low heat, combine all ingredients down through the ground cloves. Slowly bring to a boil and stir often, until sugar dissolves. Add remaining ingredients and reduce the heat. Simmer, uncovered, for 1 to 1¼ hours, until mixture is thickened; stir occasionally. When tomato skins separate, simply pick them out with a small slotted spoon and discard. (Now wasn't that easier than peeling them first?) Set chutney aside to cool for a bit.

When ready, transfer the cooled condiment to a clean glass jar, cover and refrigerate. Keeps for several weeks.

This is a great dish to make a day or two ahead of use, and you can easily manage it while cooking items that require more labor and focus. Or you can simply grab a Smithwick's and kick back while it simmers...

Yield: About two cups

Preparation time: 10 minutes

Cooking time: 1½ hours

