

*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

