

Red Belly Farm Tomato Chutney

Ingredients

- 2kg Tomatoes, chopped
- 4 brown onions, peeled and finely chopped
- 3 cooking apples, peeled, cored and finely chopped
- 2 garlic cloves, peeled and finely chopped
- 2 Tablespoons salt
- 3 Teaspoons mustard powder
- 3 Teaspoons of curry powder
- 400g sugar
- 3 cups cider or white wine vinegar
- 1 Tablespoon cornflour



Method

1. Place all the ingredients **except the cornflour** into a wide, large saucepan and bring to the boil over medium heat, stirring until the sugar has dissolved.
2. Reduce the heat and continue to simmer for 2 - 3 hours, stirring occasionally. Keep cooking the chutney until it has reduced and is a thick consistency. To test, run a spatula through the middle and if it leaves a clean line without running back together, it's ready for the next step. **The wider your pot, the quicker the chutney will reduce.**
3. In a small bowl, mix the cornflour to a paste with a little extra vinegar, then add it to the chutney and cook for at least 3 minutes, stirring constantly.
4. Pour into warm sterilised jars and seal immediately.
5. You can eat the chutney straight away, but leaving it for a month or more will develop the flavours further.
6. If sealed correctly, the chutney will last for a year in a cool dark place.