



Stretewise - The Village Magazine - Recipes

Green Tomato Chutney

An ideal recipe for using up those green tomatoes in the greenhouse and seasonal cooking apples.

Ingredients:

1 kg (21/2lb) green tomatoes

1 kg (21/2lb) cooking apples

900g (2 lb) onions

6 large cloves of garlic, crushed

450g (1lb) raisins

625g (6oz) soft brown sugar (or demerara)

25g (1oz) pickling spice

Half a tablespoon of cayenne pepper

2 level dessertspoons of ground ginger

Half a tablespoon of salt

1.75 litres (3pints) malt vinegar

A small preserving pan. 8 x 450g (1lb) preserving jars. String and some gauze.



Method:

Wash the tomatoes and peel the onions and cut them into quarters.

Peel and core the apples (keep in water to prevent browning).

Mince the tomatoes and place in the pan, next the onions, then the raisins followed by the apples.

Add garlic, cayenne, salt, ginger and sugar blending everything thoroughly.

Next tie the pickling spice in a small piece of double gauze and hang in the pan.

Pour in the vinegar and bring to simmering point, removing any scum from the surface.

Let it simmer very gently, without covering, for 3 1/2 hours.

Stir now and then to prevent sticking. It is ready when the vinegar has been almost absorbed and the chutney has thickened to a nice soft consistency and the spoon leave a trail. Be careful not to overcook - it thickens up quite a bit as it cools.

Pour the hot chutney into hot jars, filling them as full as possible.

Cover with waxed sealing discs and seal with a tight lid at once. Label jars when the chutney is cold.