

Tomato and bush oregano chutney



CHEF+TEACHER
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DIFFICULTY:	Easy
SERVES:	2 jars
SEASON:	Summer/Autumn
PREP TIME:	30 minutes
COOKING TIME:	2 hours
SUBSTITUTES:	



EQUIPMENT:

Knife
Chopping board
Bowl
Measuring spoons
Measuring cups
Deep saucepan
Jam jars



INGREDIENTS:

5 kg tomatoes
250gm red onions diced
3 garlic cloves
1 1/2 cups of vinegar (I mix this with apple cider and white wine vinegar)
1 1/2 cups of sultanas (or use other fruit)
6 cloves
2 tsp smoked paprika
1 tsp mustard seeds
2 tbl bush oregano
1 tbl salt
1 1/2 cups of brown sugar



METHOD:

- 1.Begin by chopping the tomatoes. You can choose to peel and deseed them, but I prefer to use the whole tomato.
- 2.In a saucepan, combine all the ingredients except for the sugar. Stir the mixture and bring it to a boil. Reduce the heat and let it simmer until the mixture thickens, which should take approximately 1.5 hours.
- 3.While the chutney is cooking, sterilize the jars and lids by washing them thoroughly.
- 4.After the chutney has thickened, add the sugar to the pan. Stir the mixture and bring it to a boil again. Cook for an additional 30 minutes, stirring frequently.
- 5.Once the chutney has finished cooking, carefully pour it into the sterilized jars. Cover them tightly.
- 6.Let the jars cool down, then wipe them clean, label them, and store them in a cool, dry place. Enjoy your delicious homemade tomato chutney