



Tomato Chutney

Say good-bye to traditional ketchup and hello to tomato chutney—you will never look at condiments the same after making this amazing chutney! Full of flavor with a slight kick of ginger and red pepper, use this chutney anywhere ketchup is typically enjoyed. Need a good meal idea? Slather a half-pint on your homemade meatloaf and bake as usual.

Makes approx. 8 pints or 16 half-pints

Ingredients

- 5 pounds or 10 large tomatoes, peeled and chopped (10 cups)
- 3 cups lightly packed brown sugar
- 2½ cups red wine vinegar
- 2 cups apple cider vinegar
- 2 cups raisins
- 2 large red bell peppers, seeded and chopped (1½ cups)
- 1 large yellow onion, chopped (1½ cups)
- 1 head garlic, peeled and coarsely chopped (1/4 cup minced)
- 3 tablespoons mustard seeds
- 2 tablespoons chopped fresh ginger
- 2 teaspoons coarse sea salt
- 2 teaspoons ground black pepper
- 2 teaspoons red pepper flakes
- Zest and juice of 1 lime

Instructions

1. Place each ingredient into a large stockpot and bring to a slow boil over medium-high heat. Once at a full boil, reduce the heat and simmer for 1 hour with lid off, stirring frequently as the chutney begins to thicken.
2. Ladle the hot chutney into jars leaving ½ inch of headspace. Remove any air bubbles and add more chutney if necessary to maintain the headspace.
3. Wipe the rim of each jar with a warm wet washcloth dipped in distilled white vinegar. Place a lid and ring on each jar and hand tighten.
4. Place jars in water bath and cover with water. Process half-pints and pints for 10 minutes. Remember, do not start your timer until the water is at a full rolling boil. And be sure to let the jars sit for a few minutes before removing to cool.