

*I got this recipe from cookbook entitled
"All You Need to Know About Home
Preserving"*

*A gift from my sister all the way back in
1978 and it's been a hit with family and
friends ever since.*

*The directions below make about 5lbs – but I
often triple the recipe so I've got plenty to
store and share!*

Frances Jamieson, Chester

Sauces

Red Tomato Chutney

from Frances Jamieson, Chester

I have been making this chutney

for over 40 years and it is still

such a crowd pleaser!



INGREDIENTS

- 4lb/2kg ripe tomatoes, skinned and chopped (*big job. Sit down. listen to the radio or watch something on the web! And you'll find if dip the tomatoes in boiling water to loosen the skin, that makes them easier to peel*)
- 1lb /450gm Sweet apples, peeled, cored and chopped
- 1lb/450gm Onions, peeled, very finely chopped (*watch out for tears, I wear swim goggles!*)
- 12oz/350 gm/2 cups Sultanas/golden raisins
- 12oz/350 gm/2 cups regular raisins
- 1tsp dry mustard
- 2tsp ground allspice
- 1T salt
- 1T cayenne pepper
- 1.5lb/700gm/4 cups Brown sugar
- 600ml/2.5cups white vinegar

DIRECTIONS

Place all ingredients in a large pan and bring to boil.

Reduce heat and simmer for 1.5 - 2 hours or longer!

The kitchen will smell wonderful. Stir occasionally, until thick.

Ladle into clean jars and label.

ENJOY!!!