

Green Tomato Chutney

Ingredients

- 500g Green tomatoes
- 500g Red onions
- 250g Sultanas
- 250g brown sugar
- 2tbsp. Salt
- 1tsp Cayenne pepper
- 1tsp Ground green cardamom
- 500ml Malt vinegar



Method

1. Chop everything up, no need for perfection, and put it in a good heavy based pan.
2. Bring it to the boil and then turn down the heat then simmer for about an hour until reduced to a thick pulp.
3. Spoon into sterilised jars and enjoy after standing for a while to let the flavours develop.

Notes