

Tomato Chutney

“The Recipe Critic” website
Recipe developed by Alyssa River

Prep Time: 10 minutes

Cook Time: 25 minutes

Total Time: 35 minutes

Ingredients

1 tablespoon olive oil	½ T
1 shallot, minced	½ of a shallot
2 teaspoons garlic, minced	1 tea.
4 large tomatoes, diced	2 large
1/3 cup brown sugar	5-1/3 T
1/4 cup apple cider vinegar	2 T
1/4 teaspoon ground ginger	1/8 †
1/2 teaspoon cumin	¼ †
1/2 teaspoon chili powder	¼ †
1 teaspoon salt	½ †

Instructions

1. In a large skillet, add the olive oil, shallot, and garlic and heat over medium-high heat. Gently sauté until they begin to soften.
2. Add in the tomatoes, sugar, vinegar, ginger, cumin, chili powder, and salt. Stir until combined.
3. Simmer for 1 hour, stirring occasionally until the chutney reduces to a jammy consistency.
4. Once cooked, remove from heat and mash by hand or pulse in a food processor or blender. I prefer chutney on the chunkier side, but feel free to make it chunky or smooth.
5. Allow to cool and serve, or store in an airtight container in the refrigerator until ready to use.

Measurements in red is for half recipe