



Red Lion



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Red Lion Tomato Chutney

Servings

This will make ten 340 gram jars

You will need:

- 4 x Courgettes chopped
- 2 x Red pepper/ 2 x green pepper chopped and deseeded
- 4 x Red onion sliced
- 1 x Fresh chilli chopped and deseeded
- 1 x Tablespoon of madras curry powder
- Half a tea cup of demerara sugar
- Half a pint of vinegar [used pickled onion vinegar if possible]
- 2.5 kilo of tomatoes peeled and chopped

Instructions

Put all the ingredients into a large pan and bring to the boil over a medium heat. Stir occasionally until the sugar has dissolved. Boil the mixture, uncovered, for about 90 min-110 Min's until the fruit is tender and thickened. Cool, then transfer the mixture to a sterilised jar and seal.