



Green tomato chutney

Recipe by Annette Reed

INGREDIENTS

- 3kg green tomatoes
- 500ml vinegar
- 100g (1 cup) sultanas
- 1 large red onion, chopped finely
- Juice and zest of 1 lemon (50ml)
- 2 tsp (10g) salt
- 1 tsp (5g) ginger powder
- ½ tsp (2.5g) cinnamon
- 4 whole cloves
- ½ tsp (2.5ml) dry mustard
- ¼ tsp (2.5ml) cayenne powder

NOTES

This recipe is a great way to use up unripe tomatoes at the end of the season.

DIRECTIONS

1. Chop tomatoes finely and soak overnight with 900g sugar.
2. Pour off 3/4 juice, place tomatoes on stove and bring to boil.
3. Boil until reaches thick jam consistency, stirring frequently throughout.
4. Place in sterilised jars and seal.



Breakfast

with Kim Napier

on 91.7 and the ABC listen app

