



# Green Tomato Chutney

**List of ingredients**

1kg green tomatoes  
1 large onion  
250g sultanas  
250g brown sugar  
1 teaspoon cayenne pepper  
1 teaspoon nutmeg  
500ml malt vinegar

**How to cook chutney**

Chop everything up roughly and put it in a good heavy based pan.

Bring it to the boil and then turn down the heat. Simmer for about an hour until reduced to a thick pulp.

Leave to cool for 1 hour. Spoon into sterilised jars and enjoy.

**Tip:**

Sterilise jars by placing a little water in the bottom, place in microwave and heat on high until water is boiling and continue for 2 minutes.