

Cooking Demonstration Recipe

Daniel Brophy

Fiery Tomato and Apple Chutney

3-4 ripe tomatoes, diced
2 unpeeled apples, diced
½ medium onion, diced
1 cup red wine vinegar
1½ T. fresh ginger root, minced
3-4 cloves garlic minced
½ cup raisins
3-4 jalapeno peppers, seeded and minced
¼ cup plus 2 T. brown sugar
½ T. ground cumin
½ tsp. red hot sauce
¼ tsp black pepper
¼ tsp. white pepper
1/8 tsp. cayenne pepper
¼ tsp salt

Combine all ingredients in a large saucepan and cook over low heat, stirring occasionally.

Simmer for 40-45 minutes, until the mixture has a chunky, jam-like consistency.

Allow to cool to room temperature, then refrigerate. If refrigerated, the chutney should keep for 3-4 weeks.

Or, can it while still hot:

To do so, pour the hot chutney into hot, sterilized, half-pint jars, seal and process in a boiling water bath for 20 minutes.

Yield: about 3 cups