

Green Tomato Chutney



This delicious chutney doesn't involve long hours of boiling as it's thickened with cornflour.



Method

Halve the tomatoes and cut them into thin segments.

Put into a large saucepan with the apple and onion.

Add ½ pint (300ml) vinegar and the sugar and boil for 5 minutes.

In a bowl blend the cornflour to a smooth paste with the rest of the vinegar, and then stir in the ginger, turmeric, salt and pepper.

Add the cornflour mixture to the tomatoes in the pan and boil again for 2-3 minutes stirring.

Spoon the mixture into the warmed clean jars. Cover when cold with vinegar-proof lids.

The flavour improves on keeping, although the chutney can be eaten immediately.

Ingredients

Makes about 4lb (2kg)

12oz (350g) green tomatoes

8oz (250g) cooking apples, peeled, cored and chopped

12oz (350g) onions, peeled and chopped

12fl oz (350ml) malt or light malt vinegar
12oz (350g) soft, light brown sugar

1 ½ level tablespoons cornflour

3 level teaspoons turmeric

1 level teaspoon salt

½ level teaspoon ground black pepper