

Tomato: Preserve It!

Tomato Apple Chutney

Yield: 6 half pints

- 1-1/2 cups white vinegar
- 2 cups chopped cored peeled apples (about 2 medium)
- 5 cups chopped cored peeled tomatoes (about 7 medium)
- 1-1/2 cups lightly packed brown sugar
- 1 cup chopped English cucumber (about 1 medium)
- 3/4 cup chopped onions (about 1 small)
- 3/4 cup chopped seeded red bell peppers (about 1 large)
- 1/2 cup raisins
- 1 red chili pepper, finely chopped
- 1/4 teaspoon finely chopped garlic (about 1/2 clove)
- 1-1/2 teaspoon ground ginger
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon

1. Combine vinegar and apples in a large saucepan. Add remaining ingredients. Bring to a boil, stirring frequently.
2. Reduce heat and simmer 30 minutes, stirring frequently.
3. Ladle hot chutney into hot jars leaving 1/2-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process half-pint jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.

Source: freshpreserving.com, 2018



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Tomato: Serve It!

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- Serve this tasty chutney warmed over baked Brie for an appealing appetizer. Allow a plentiful supply of crackers and apple slices for spreading the Brie.
- Mix it with mayonnaise for a scrumptious sandwich spread.

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