

Easy Green Tomato Chutney:

This is a delicious and lip-smacking chutney made using fresh green tomatoes bursting with Sweet, and Spicy flavours.

Course: Condiments

Cuisine: Indian

Keyword: Chutney, Garden Harvest Recipes, Tomato

Prep Time: 15minutes.

Cook Time: 1hour.

Servings: 2 Kg

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Ingredients:

- 2 Kg - approximately 13 Cups Green Tomatoes (One can use ripe as well as unripe ones)
- 20-24 - 35 grams green chilies
- 3-4 - 10 grams Garlic Cloves chopped roughly into bite-size pieces.
- 2- inch - 25 grams ginger chopped roughly into bite-size pieces
- 1 ½ tablespoon - 30 grams - Salt (or to taste)
- 2 tablespoon - 20 gram - Roasted Cumin powder
- 2 tablespoon - 20 gram - Garam Masala Powder (I used a bit more, but you can reduce it) ** Refer notes for Gluten Intolerance
- 1 tablespoon - 20 gram - Roasted Paprika Powder (Can be substituted with red chilli powder)
- ½ Cup - 120 ml Vinegar - I used apple cider
- 500 grams Jaggery (One can use granulated sugar too)

Instructions:

- Roughly chop the tomatoes into quarters.
- Chop the green chilies, garlic, and ginger into small bite-size pieces.
- In a clean heavy bottom, pot add all the ingredients except Jaggery (Sugar) including the salt, cumin powder garam masala, roasted paprika powder, and Vinegar.
- Mix all the ingredients.
- On a medium stove bring the ingredients to a boil stirring in between.

- Cover and cook this on slow to medium until the tomatoes are soft.
- Keep stirring in between and keep mashing as the tomatoes turn soft using a potato masher or the back of your spoon.
- Slowly you will see that all the ingredients come together, and you should be able to get coarse to a fine consistency.
- Add Jaggery or Sugar, mix it and let this simmer further for 5 minutes.
- You can taste and adjust the seasoning at this point.
- Once done, switch off and let it cool completely.
- Fill it in clean and sterilized jars.

Notes:

- 1 Cup = 240 ml, 1 tbsp = 15 ml, 1 tsp = 5 ml
- I used Apple Cider Vinegar which is a bit sharp and pungent to taste. One can however use Wine Vinegar or malt vinegar.
- You can reduce the recipe to half as per your requirement.
- All the quantities can be adjusted to taste.
- The chutney develops taste after a few days. Use sterilized and dry jars to fill the chutney.
- The chutney can be kept at room temperature if closed and sealed properly. Once open refrigerate and use.
- On refrigeration too it stays good for 5-6 months or more.
- I have not added apples or onions generally added to this chutney. You can add if you wish to.
- Do check the ingredients of Garam Masala if you are buying from the shop and are gluten-intolerant. Some ingredients may have gluten.