



Tomato Chutney

This recipe allows you to take advantage of a surplus of harvest fruits and vegetables that taste so good when freshly picked but can't all be used immediately.

- 6 ½ cups ripe red tomato (1375 mL)
- 6 cups ripe tart apples, peeled, cored & diced (1250 mL)
- ¾ cup cider vinegar (75 mL)
- 1 cup granulated sugar (250 mL)
- ½ cup maple syrup (125 mL)
- 1 tsp pickling spice (5 mL)
- ½ tsp whole cloves (2 mL)

novascotia.com

Peel and dice **tomatoes**; press overnight. In the morning, pour off and discard the juice and add the tomato pulp to the diced **apples**. In a large stockpot add **vinegar, sugar, maple syrup** and mix well. Add tomato and apple mixture to the stockpot.

Put **pickling spice** and **cloves** into a cheesecloth bag and add to mixture. Simmer, stirring occasionally, until thickened (about 15 minutes). Remove from heat, discard spice bag and pour chutney into hot, sterilized jars and seal. **Makes approximately 3 - 4 pints.**

novascotia.com

novascotia.com recipe cards - 4" x 6"

This recipe is courtesy of novascotia.com and Taste of Nova Scotia. Visit novascotia.com to plan your Nova Scotia getaway.