

Outback tomato chutney

Ingredients:

- 1.5kg tomatoes, blanched, peeled, seeds removed, roughly chopped
- 2 red capsicums, roasted, peeled, sliced (or use 200g roast capsicum pieces)
- 3 onions, sliced
- 2 tbs Australian Bush Spices Orange Bush Curry or yellow mustard seeds
- 1 1/2 cups (375ml) white vinegar
- 2 cups (440g) white sugar
- 1 Barossa Valley Cheese Company, Barossa Geo

Method:

- 1. Combine ingredients and 1 tsp salt in a large pan and bring to the boil, stirring. Reduce heat to very low and simmer, stirring occasionally, for 11/2 hours until mixture thickens. Be careful it doesn't catch towards the end of cooking time. Spoon into hot sterilised jars and seal.
- 2. Serve with Barossa Valley Cheese Company Geo of course!

Compliments of the Team at
Charles Melton Wines
http://www.charlesmeltonwines.com.au/