

Tomato Chutney



1 tablespoon pickling spices	2 tablespoons brown sugar
1 tablespoon olive oil	1/2 teaspoon salt
1 large shallot, chopped	1 1/4 pounds tomatoes, chopped
1/2 cup apple cider vinegar	1/2 cup golden raisins

- 1 Tie the pickling spices in a piece of cheesecloth; set aside.
- 2 Heat the olive oil in a deep, non-reactive (stainless steel or enamel) saucepan over medium heat. Add the shallot and sauté until translucent.
- 3 Add all other ingredients to the saucepan and bring to a boil. Reduce heat and simmer, uncovered, stirring occasionally, for 20 minutes. Taste and adjust by adding more sugar, salt, or vinegar as desired. Simmer, stirring frequently, for another 30 minutes or until thickened.
- 4 Remove from heat, cool completely, and discard the pickling spices. (If, like us, you're extra fond of mustard seeds, you can pick them out of the cheesecloth packet and stir them into the chutney.) Transfer chutney to an airtight container and store in the refrigerator for up to a month. Chutney can also be frozen.