

## Thick Tomato Chutney Recipe

### Ingredients:

4 coarsely chopped tomatoes  
4 coarsely chopped cloves garlic  
40 g or about 3/4 cup finely chopped fresh coriander (cilantro)  
1 1/2 teaspoons Green Masala (refer Indian recipes)  
1 1/2 teaspoons cumin seeds  
1 tablespoon lemon juice  
1 1/2 teaspoon salt  
2 teaspoons sugar  
1 tablespoon brown vinegar  
1 1/2 teaspoons chili powder  
1/4 coarsely chopped onion

### Method:

Place the tomatoes, garlic, coriander, Green Masala and cumin seeds in a liquidizer. Add the lemon juice. Blend on low speed until the ingredients are well mixed but not entirely liquidized. Pour the ingredients into a mixing bowl. Stir in the salt, sugar, vinegar and chili powder. Adjust to taste for salt, sweetness and 'tang' (strength - extra Green Masala or chili powder). Reserve in the fridge. Before serving, stir in the chopped onion.

To give this chutney extra 'bite', add 1/2 teaspoon finely chopped green chili with the other ingredients at the beginning of the steps. For a fresh, sweet taste, add a few sprigs of mint to the liquidizer.

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