

Mrs Hook's Red Tom Chutney

My mum's been making the best tomato chutney in the whole world for years and she finally gave me the recipe! Here it is but don't blame me if it's not quite as unctuous as her wonderful stuff!

Ingredients (for about 6-8 jars)

- 1kg ripe tomatoes – chopped and blended
- 200g sultanas
- 1 medium onion – finely chopped 1 Bramley apple – peeled and grated
- 100g dried dates - chopped
- 30g salt (table) 3 tsp pickling spice – tied up in muslin, string attached
- 400g brown sugar
- 600ml malt vinegar

Method

- Whack everything in a large, heavy bottomed pan.
- Very gently simmer for 3 – 5 hours until thick but still moist.
- Spoon into hot, sterilised jars, cover with waxed paper, screw on lid.
- Store in cool, dark cupboard for a few months before eating.

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