

«^{⊁™ R}4s #**55**

ALSO WORKS A TREAT WITH...

- Chopped dates or raisins in place of the cranberries

RAISE YOUR GAME BY ...

Using cranberry juice rather than water to soak the cranberries for even more flavour!



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SPICY TOMATO CRANBERRY CHUTNEY

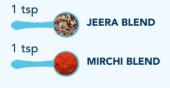
Christmas is a great time to stock up on condiments and this super quick chutney is a perfect addition to the line-up. The cranberries give it a lovely sweet/sour note and the heat from our **MIRCHI BLEND** gives it a little kick! Great on the side of your Christmas dinner, in a leftover sandwich or with your cheeseboard.
 Prep
 Cook

 5 mins
 15 mins

 Heat
 Serves

 (1111)
 4 as a condiment

3 **tomatoes** - finely chopped 50g **dried cranberries** 1 tbsp **sugar** 1 tbsp **vinegar** (white wine or cider vinegar is best)



Soak the cranberries in 100ml freshly boiled water from the kettle and leave to stand for 10 minutes

Blend the cranberries (including all the soaking water) with the tomatoes, sugar, vinegar, 1 tsp **MIRCHI BLEND** and $\frac{1}{2}$ tsp salt to a smoothish puree

Fry 1 tsp **JEERA BLEND** in 1 tbsp oil for 30 seconds or until the seeds just start to pop and jump around, then add the cranberry puree and cook for 10 minutes or until the chutney is thick and a spoon stirred through the centre leaves a trail



3

Leave to cool before serving