

SPICY TOMATO CRANBERRY CHUTNEY



EXTRAS
#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!



SPICY TOMATO CRANBERRY CHUTNEY

Prep
5 mins

Cook
15 mins

Heat
  

Serves
4 as a
condiment

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.

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

1 tsp



JEERA BLEND

1 tsp



MIRCHI BLEND

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

2 Blend the cranberries (including all the soaking water) with the tomatoes, sugar, vinegar, 1 tsp **MIRCHI BLEND** and ½ tsp salt to a smoothish puree

3 Fry 1 tsp **JEERA BLEND** in 1 **tblsp** 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

4 Leave to cool before serving