

# TOMATO CHUTNEY



## INGREDIENTS

Red Onion, diced small	250 g
BC Tomatoes, medium diced	600 g
Garlic, minced	4 cloves
Brown Sugar	200 g
Red Wine Vinegar	125 ml

## DIRECTIONS

1. Combine all ingredients in a non-reactive saucepot.
2. Bring to a boil, reduce heat and simmer for 35 minutes.
3. Chutney can be served warm, room temperature or cold.