

## April 2021 Recipe Tomato Chutney

### Ingredients

3 kg Tomatoes  
4 Onions  
1 tbls Salt  
1 tbls Mustard  
1 tbls Curry Powder  
500g Sugar  
¼ tsp Cayenne Pepper  
2 ½ Cups of Vinegar  
2 Cooked apples, peeled and diced

### Method

Slice tomatoes and onions into separate dishes and sprinkle with salt. Stand overnight.  
In the morning, pour off tomato liquid and discard.  
Mix together all ingredients except for the apples, boil until mixture thickens and onions are soft.  
Add peeled and cooked apples.  
Bottle while still warm.

### Note from Tania

A few years back my Mum was invited to be a guest speaker at the CWA (Country Women's Association) National Conference held in Brisbane. As a thank you, the President at the time, Marie Lally, presented Mum with a magnificent recipe book, Country Treasures.

The talented CWA members from all States and Territories contributed their recipes, 500 in all, which had been handed down from generation to generation. They are wholesome, nourishing, practical and delicious. I reckon you can feel the 'love' flowing out of each page!

Recently I had an abundance of tomatoes and decided to make Tomato Relish for the first time! We all know the members of the CWA have a reputation of being the best cooks in the country so I figured, if I follow their recipe I can't go wrong.

Thank you Marj Smith from New Town in Tasmania for your recipe, it was a real winner for me.