



Sweet Tomato Chutney

Delicious as a side dish with Indian meals or with a charcuterie board.

Ingredients:

2 TBL oil or ghee
1 tsp black mustard seed
1-28 oz can diced tomatoes, drained)
(use fresh if available)
2 TBL packed brown sugar
¼ cup raisins
1 TBL Punjabi Garam Masala
salt to taste
1 bunch cilantro, chopped fine.
Squeeze of lemon.

Spices Used: Punjabi Garam Masala

Instructions:

1 - Cook the black mustard seeds in the oil or ghee at a medium high heat until the seeds crackle.
2 - Add the tomatoes and cook over medium heat until sauce is reduced down and thickened.
3 - Add raisins and brown sugar as the cooking continues. Cover and simmer on low heat for 30 minutes.
4 - Stir in the Punjabi Garam Masala, cilantro, salt and squeeze of lemon and remove from heat.
5 - Cool and refrigerate or serve warm.