**Tomato Chutney**

**Ingredients**
¼ large onion,
finely chopped
1 tsp minced garlic
¼ cup sugar
1 tsp curry powder
⅛ tsp chilli powder
1 Tblsp sultanas

½ tsp salt

300g tinned diced tomatoes

60ml apple cider vinegar

1 grind of pepper

**Method**

1. Place all of the ingredients into a large saucepan and cook over a medium heat, stirring until the mixture boils.
2. Reduce the heat to low and simmer for 15-20 minutes or until the mixture has thickened.
3. Spoon mixture into a clean dry jar and let cool.
4. Once cool top with a lid and label.