**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.