



## GREEN TOMATO CHUTNEY

- 5 lb green tomatoes
- 1 lb onions
- 1/2 oz peppercorns
- 1 oz salt
- 1 lb sugar
- 1 qt vinegar
- 1/2 lb raisins
- 1/2 lb sultanas

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Slice the tomatoes and chop the onions and mix together in a basin with the peppercorns and salt. Allow this to stand overnight. Next day boil up the sugar in the vinegar, then add the raisins (which may be chopped) and the sultanas. Simmer for 5 min., then add the tomatoes and onions, and simmer till thick. This might well take a couple of hours! Rinse sterile storage jars with hot water and fill jars with chutney. Screw lids on and put jars upside down until cooled down. This chutney is best after a year's storage, so some patience is required...

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