Posted on 22 October 2012

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Tomato Chutney (Spicy Indian Salsa)

Ingredients

Tomatoes - 5
Sugar - 2 tbsp
Salt - 1/2 tsp
Red paprika powder - 1/2 tsp
Raisins - 1 tbsp
Green chilies - 2
Ginger - 1/2 tsp
Cumin - 1/2 tsp
Ghee (clarified Indian butter) - 1 1/2 tsp

Preparation

1. Boil and peel the tomatoes and grind them to a coarse paste.
2. Heat 3 tbsp of water in a pan.
3. Add tomatoes, raisins, sugar, salt, chopped green chilies, ginger, red chili powder and boil for 2 - 3 minutes.
4. Heat the ghee in a pan, add cumin, and once the cumin starts crackling, add all the contents of this pan to the tomato mix made in step 2.
5. Add chopped cilantro, and let the chutney start boiling.
6. Once boiled, the chutney is ready to eat.
7. Serve with fritters or any stuffed paratha of your choice.

Cooks Note

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