



Posted on 22 October 2012

by Anjana Chaturvedi

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

<http://maayeka.blogspot.com> [6] Normal 0 false false false EN-GB X-NONE X-NONE