

Tomato Chutney

Written by Friends' Contribution

Ingredients

Quantity	Measure	Ingredients	Description
1	Teacup	Chilly Powder, Red	For preparat
6	Flakes	Garlic	Crushed For
1	Teaspoon	Ginger Garlic Paste	For preparat
1	Teaspoon	Jeera Powder	For preparat
1/2	Teaspoon	Mustard Seed	For seasonin
1/2	Nos	Onion	For seasonin
1	Tablespoon	Plums	For preparat
1	Teaspoon	Sugar	For preparat
1	Tablespoon	Sweet Oil	For seasonin
1	Teacup	Tomato Puree	For preparat

Method

Put all ingredients kept for preparation of chutney in a blender and blend.

In a vessel, put some sweet oil and make a seasoning of sliced onions, crushed garlic and mustard seeds. Add to this the blended chutney preparation and cook for some time. Taste and add salt and vinegar if needed.

Cool it and serve with any dry dish.