



Tel: 01580 241307

enquiries@korker-sausages.co.uk  
www.korker-sausages.co.uk

Mon-Thu: 08:30-15:30 | Fri: 08:30-12:00

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## Sweet Tomato & Chilli Chutney



Prep: 20 mins Cook: 60 mins



Easy



Serves: 8

This chutney is the perfect accompaniment to our delicious sausage rolls. Whether you serve them hot or cold dip them in this spicy chutney for a real taste sensation.

### INGREDIENTS

- 500g red onion
- 1kg tomatoes chopped
- 4 garlic cloves, sliced
- 1 red chilli, chopped
- 4 cm piece ginger, peeled and chopped
- 250g brown sugar
- 150ml red wine vinegar
- ½ tsp paprika

### METHOD

1. Finely slice the red onion.
2. Roughly chop the tomatoes.
3. Finely chop the garlic, ginger and chilli.
4. Place all the ingredients into a large heavy-based pan and bring to a gentle simmer, stirring frequently.
5. Simmer for 1 hr, then bring to a gentle boil so that the mixture turns dark, jammy and shiny...
6. Place into sterilised jars and allow to cool before covering.
7. Will keep for 6 weeks. Once opened store in the fridge.