

Spicy Tomato and Sweet Pepper Chutney - A Bold Homemade Condiment

Spicy Baby Tomato and Sweet Pepper Chutney



TIME
50 min

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INGREDIENTS

500g baby tomatoes, halved
2 large sweet peppers, diced
1 red onion, finely chopped
3 cloves garlic, minced
1-inch piece fresh ginger, grated
1 cup brown sugar
1 cup apple cider vinegar
1 teaspoon mustard seeds
½ teaspoon chili flakes (adjust to taste)
Salt, to taste

DIRECTIONS

1. **Prep the Veggies:** In a large saucepan or deep skillet, combine:
2. Halved baby tomatoes
3. Diced sweet peppers
4. Finely chopped red onion
5. Minced garlic
6. Grated ginger
7. **Add the Flavor Base:** Pour in the apple cider vinegar and brown sugar. Stir in:
8. Mustard seeds
9. Chili flakes
10. A generous pinch of salt
11. **Simmer Down:** Bring everything to a gentle boil over medium-high heat, then reduce to a simmer. Let it bubble gently for 45-50 minutes, stirring occasionally to prevent sticking.
12. The mixture should reduce and thicken into a sticky chutney consistency.
13. **Cool and Jar:** Once thickened and jammy, remove from heat. Let cool slightly, then spoon into sterilized jars. Seal tightly and refrigerate.

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Original recipe: <https://chefmaniac.com/spicy-tomato-and-sweet-pepper-chutney-a-bold-homemade-condiment/>