

# Green cherry tomato chutney (1 jar; 6 hours)

Adapted from RHS The Garden magazine Sept 2025 issue. Note that if scaling up this recipe, it will take a long time to reduce – using less vinegar helps.

## For the prep

200-250g green cherry tomatoes  
50g red onion (frozen or fresh)  
1-2 tsp salt

Halve the cherry tomatoes and chop the red onion if fresh.

Mix well in a bowl with 1-2 tsp salt and leave for at least 3 hours, then drain the liquid off.

## For the boil

100ml malt vinegar  
50g dark muscovado sugar

$\frac{1}{2}$  tsp whole cloves  
 $\frac{1}{2}$  tsp ground cinnamon  
 $\frac{1}{2}$  tsp ground allspice  
 $\frac{1}{2}$  tsp ground ginger  
 $\frac{1}{2}$  tsp ras el hanout

$\frac{1}{4}$  tsp ground nutmeg

60g chopped apple  
60g sultanas

Mix the sugar, spices, and vinegar in a pan and heat gently, stirring occasionally until all the sugar is dissolved.

Chop the apple into ~1cm chunks (no need to peel) and add to the pan along with the sultanas. Cook for 10 min then add the tomato mixture.

Bring to the boil and simmer for at hour with the lid on. Mash in the pot with the back of the spoon then simmer on the lowest heat for another hour, stirring and mashing occasionally. Add a splash of water if it's drying out, or leave the lid off for a bit if it's very liquidy.

While it's cooking, sterilise a jam jar and lid with boiling water and leave to air-dry. Once the chutney has thickened up, spoon into the jars and seal.