

Green Tomato Chutney



Ingredients

- 1 tbsp. oil
- 1 cup diced white or yellow onions
- 1 tbsp. minced garlic
- 48 oz. green or “breaking” Florida tomatoes (green but just starting to turn orange)
- 1 tbsp. granulated sugar, or to taste
- 1-2 tbsp. minced parsley
- 1 tsp. ground coriander (optional)
- 1/8 tsp. ground black pepper
- 1-2 tsp. salt

Procedure

1. Cut the tomatoes in half and scoop out as many seeds as possible. Remove the core, and roughly chop the tomato.
2. Heat oil in a non-reactive sauce pan over medium heat. Add onions and garlic, and stir. Sauté for a couple minutes. Add the chopped tomatoes and any juice collected. Add to pan and stir well.
3. Turn heat to low, and cook until tender, at least 30 minutes. Stir frequently to prevent burning.
4. Add sugar, salt, pepper, and coriander. Stir in and cook for at least 10 more minutes.
5. When the tomatoes have broken down and are soft, taste and adjust seasoning. Green tomatoes are very acidic so add sugar if necessary. Stir in chopped parsley.
6. Serve warm or cold.

Yields approximately 1 quart of chutney