

SPICY FLORIDA TOMATO CHUTNEY

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Winning entry in 2007 Florida Tomato Committee Recipe Contest

<u>Ingredient</u>	<u>Quantity</u>
Fully ripened fresh Florida tomatoes	6 (about 3 pounds)
Cumin seeds	1/2 teaspoon
Fennel seeds	1/2 teaspoon
Mustard seeds	1/2 teaspoon
Chopped shallot	1/4 cup
Garlic cloves, sliced crosswise	8 cloves
Fresh ginger, peeled and coarsely chopped	1-1/2 tablespoons
Red wine vinegar	1/2 cup
Olive oil	2 tablespoons
Sugar	1/2 cup
Salt	1/2 teaspoon
Ground red pepper	1/4 teaspoon

1. Blanch, peel, core, seed and chop tomatoes; set aside.
2. In a blender, combine cumin, fennel, and mustard seeds, whirl until finely ground; transfer to a small cup.
3. To the blender add shallot, garlic, ginger and vinegar; whirl until pureed.
4. In a large skillet, heat oil; add ground seeds; heat until just aromatic; add vinegar mixture, bring to a boil; add tomatoes, sugar, salt, and hot pepper. Bring to a boil over high heat; reduce heat to low and simmer until thick, about 40 minutes.

YIELD: about 2-3/4 cups

TIP: Serve with grilled meat and fish or as a spread with bread, crackers and cheese.