



Recipes

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Tomato-Ginger Chutney

Serves 6

Ingredients:

5 oz. (1 cup) Brown Onions 1/2" diced
0.4 oz. (4 tsp) Minced Ginger
2 oz. (1/4 cup) Brown Sugar
14.5 oz. can (1 3/4 cup) Peeled & Diced Tomatoes with juice
2 oz. (1/4 cup) Cider Vinegar
0.25 oz. (1 whole) Cinnamon Stick
0.75 oz. (2 tbsp) Currant

Directions:

1. In a saucepan over low heat, sweat the onions and ginger until softened.
2. Add the brown sugar and stir until melted. Add the tomatoes, vinegar, currants and cinnamon stick.
3. Increase heat to medium, cover and simmer for 20 minutes. After the 20 minutes, remove the cover. Remove the cinnamon stick. If necessary, continue simmering until the liquid has evaporated.