

## Recipe

### Tomato Chutney

## By

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## Ingredients

- Ripe juicy tomatoes (blanch, de-skin and puree) – 3
- Grated ginger – 1 tsp
- Green chilies (slit length wise) – 2-3
- Pinch of turmeric

- Water – 1 ½ cup
- Jaggery or sugar (optional) – ½ tsp
- Red chili powder (according to your spice level) – optional
- Salt to taste
- Pinch of asafetida (optional)
- Coriander leaves for garnish

For Tadka:

- Oil – 1tbsp.
- Mustard seeds – 1 tsp
- Cumin seeds – ¾ tsp
- Split black gram (Urad Dal) – optional – ½ tsp
- Fresh curry leaves - 10 – 12

## Preparation

1. Pre-heat oil in a cooking vessel, add the mustard seeds and let them splutter.
2. Add the cumin seeds and black gram dal and let them brown.
3. Don't let them burn. Add the curry leaves and fry for a few seconds.
4. Add the grated ginger, green chilies and turmeric powder together.
5. Add the tomato puree and let it cook on medium heat for 3-4 minutes.
6. Check at regular intervals and stir.
7. Add water and let it come to a boil.
8. Reduce heat and cook for another 4-5 minutes.
9. Add the jaggery or sugar, salt and red chili powder (if you are using it) and combine.
10. Lastly add a pinch of asafetida and turn off heat.
11. Garnish with chopped coriander leaves.
12. Serve with south Indian Tiffin's like dosa, idli, khichidi, ven pongal or phulagam.
13. It can also be served as a dip.

## Serves

4 - 5 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**