



# Ketchup Chutney

Makes 2 cups

Active time: 35 minutes

Inactive time: 40 minutes

Total time: 75 minutes with cooling

Did you know that you probably have a chutney in your fridge? Check out that bottle of ketchup. Yup...that's a chutney. The technical definition of a chutney is a combination of fruit, vinegar, sugar and spices that's been cooked until syrupy, although there are so many different versions of chutney in India that the above definition doesn't even begin to cover it, but this is a good place to start. I love making a big batch of this chutney and keeping it in the fridge; it will glam up even the most mediocre burger or piece of grilled chicken. Bren likes to blend it up and store it in a squeeze bottle. I like it chunky. Take your pick!

## Ingredients

3 tablespoons canola or grapeseed oil  
1 teaspoon mustard seeds  
1/2 teaspoon cumin seeds  
1 medium red onion, finely diced  
3 cloves garlic, thinly sliced  
1-inch thumb ginger, minced  
1/2 teaspoon turmeric  
1/2 teaspoon garam masala  
1/2 teaspoon paprika  
1/4 cup apple cider vinegar  
1 1/4 5-ounce can diced tomatoes  
2 tablespoons molasses  
1/2 teaspoon kosher salt  
Freshly ground black pepper

## Directions

Warm oil over medium-high heat in a medium saucepan. Keep your lid handy. Add the mustard seeds and the cumin seeds; they should start enthusiastically popping upon contact with the oil, so cover the pot until the spluttering subsides, 15-20 seconds.

Add the onions, garlic and ginger. Saute until softened and just starting to brown, about 10 minutes.

Add turmeric, garam masala and paprika. Stir and cook about 30 seconds. Then add the vinegar (standing back so you don't inhale the fumes!), and cook until vinegar has reduced by about half, about 2 minutes.

Add tomatoes, molasses, salt and lots of freshly ground black pepper. Stir, bring to a boil, then cook at a generous simmer about 10 minutes until thickened. You can puree it if you like. Set aside to cool, then jar. Store in the refrigerator.