

Cotswold Wagyu

P R E M I U M B E E F

Tucker Family Chutney

PERFECT WITH A COTSWOLD WAGYU BURGER – ALL TUCKED UP IN A BRIOCHE BUN

Makes approximately 3 x normal sized jars

900g tomatoes
90g sultanas
350g red onions, chopped
225g light muscovado sugar
1tsp sea salt
2tsp mustard seeds
1 large red chilli, finely chopped, plus a few seeds (or all if you like it hot!)
200ml white wine vinegar
100ml red wine vinegar



Sterilise your jars and lids ready for use. We put them in the dishwasher, then in the oven at around 140 degrees for 10 minutes. Turn the oven off but leave the jars inside to stay warm until needed.

Now get going! Cut the tomatoes into roughly 1cm chunks (halve a cherry tomato or 1/8 of a 'normal' one). We discard any tough-looking cores of larger tomatoes.

Put all the ingredients (except the tomatoes) into a preserving pan. If you've got any un-ripe or green tomatoes, add them at this stage as they'll need more cooking.

Bring the mix to a boil and then reduce to a gentle simmer for 25 minutes, stirring occasionally to prevent anything sticking to the bottom of the pan.

Add the ripe tomatoes and simmer for a further 35 minutes.

Spoon the mix into the warm jars and seal with lids. Once opened, keep refrigerated and just try to resist!

NOTE FROM THE KITCHEN : We don't know quite where this recipe originated; it's just one of those family favourites we turn to – particularly when there's a glut of tomatoes. We like using cherry tomatoes (just to cut down the preparation), but any well-flavoured tomatoes will do. Those colourful varieties give a really pretty result!