

INGREDIENTS

- 12 cups (2.8 L) chopped peeled tomatoes
- 8 cups (2 L) chopped peeled apples
- 4 cups (1 L) packed brown sugar
- 3 cups (750 mL) chopped onions
- 2 cups (500 mL) cider vinegar
- 1 cup (250 mL) currants
- 2 tbsp (30 mL) minced gingerroot
- 2 large cloves of garlic, minced
- 2 tsp (10 mL) salt
- 1 tsp (5 mL) dry mustard
- 1 tsp (5 mL) mustard seeds
- 1 tsp (5 mL) hot pepper flakes
- 1/2 tsp (2 mL) cinnamon
- 1/2 tsp (2 mL) allspice



PREPARATION

In large heavy saucepan, bring to boil over medium-high heat tomatoes, apples, sugar, onions, vinegar, currants, ginger, garlic, salt, mustard, mustard seeds, hot pepper flakes, cinnamon and allspice. Reduce heat to medium; simmer, stirring often, for about 2 hours or until thickened. Fill and seal jars; process in boiling water bath for 10 minutes.