Green Tomato Chutney

This tangy-sweet chutney is the perfect use for any leftover green tomatoes

**Ingredients**

- 500g green tomatoes, diced
- 1 cup diced onion
- ½ cup currants
- ¼ cup balsamic vinegar
- 2 tablespoons brown sugar
- 1 tablespoon cider vinegar
- 2 teaspoons mustard seeds
- ½ teaspoon salt

**Method**

Combine tomatoes, onion, currants, vinegars, sugar, mustard seeds and salt in a large saucepan.

Bring to a boil, cover, reduce heat and simmer until tender, 30 to 40 minutes.