



## BANDWAGON CHUTNEY

- 1 Pound Tomatoes, Chopped
- 1 Onion, Chopped
- ½ Cup Raisins
- ½ Cup White Vinegar
- ½ Cup Corn Syrup
- 1 Teaspoon Powdered Ginger
- ½ Teaspoon Salt
- ½ Teaspoon Dry Mustard
- 1/8 Teaspoon Pepper
- Dash Cayenne Pepper
- 4 to 5 Fresh Pears, Peeled and Diced
- ½ Cup Bell Pepper, Finely Diced

## DIRECTIONS

1. Mix together tomato, onion, raisins, vinegar, corn syrup, ginger, salt, mustard, white pepper, and cayenne in a heavy saucepan.
2. Bring to a boil.
3. Reduce heat and simmer, uncovered, for 30 minutes.
4. Add pears and continue to simmer for an additional 20 minutes.
5. Add pepper and cook 5 minutes.
6. Cool and store in refrigerator or ladle into hot jars and process for 10 minutes in a boiling water bath.