

— AMERICA'S —
TEST KITCHEN

Burst Cherry Tomato and Jalapeño Chutney

YIELD Serves 4

TIME 35 minutes

Why This Recipe Works

We combined cherry tomatoes with sugar, vinegar, garlic, and minced jalapeño, along with a shot of fish sauce for a complex umami backbone. Pressing on the tomatoes as t...



Gather Your Ingredients

- ☐ **12** ounces cherry tomatoes
- ☐ **¼** cup sugar
- ☐ **¼** cup red wine vinegar
- ☐ **1** tablespoon fish sauce
- ☐ **3** garlic cloves, minced
- ☐ **1** jalapeño chile, stemmed and minced

Before You Begin

- * Be sure to use cherry tomatoes; grape tomatoes won't break down as much and will produce a drier sauce. If you're spice-averse, consider removing the seeds from the jalapeño before mincing it.

Instructions

1. Combine all ingredients in medium saucepan. Cover and bring to boil over high heat. Adjust heat to rapid simmer and cook, uncovered, gently pressing tomatoes occasionally with spatula to make sure they've burst, until thickened and spatula drawn across bottom of saucepan leaves trail that slowly fills in, 8 to 10 minutes (mixture will thicken as it cools; do not overreduce). Let cool for 15 minutes and serve. (Chutney can be refrigerated for up to 3 days.)