TOMATO CHUTNEY

For 6 cups:

4 lbs tomatoes, peeled and coarsely chopped
1 large onion, halved and thinly slivered
1 packed cup brown sugar
½ cup apple cider vinegar
½ cup dried apricots, coarsely chopped
½ cup raisins
¼ cup peeled and minced fresh ginger
1 cinnamon stick (3 inches)
1 tsp ground allspice
1 tsp salt

In a large heavy pot, simmer all ingredients over medium-low heat, uncovered, for 1 ¼ hours, stirring often. Reduce heat if mixture starts to boil. When cooking time complete, remove from heat, take out cinnamon stick, and let cool to room temperature.

When cool, ladle into one or more covered glass containers of your choice and store in refrigerator for up to 4 weeks.