



Tomato Catch up



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Ingredients:

1Kg	Tomato
½ tsp	Salt
100 g.	Sugar
½ tsp	Cinnamon Powder
½ tsp	Long Powder
½ tsp	Red Chili Powder

Method :

1. Wash Tomato and boil in little water.
2. Crush boiled tomatoes and pass them through strainer and make puree.
3. Boil puree then add salt and sugar.
4. Boil again until thick enough for sauce.
5. Then mix Cinnamon, long and Red Chili Powder and covered under the cloth.
6. Put that in the sauce for 2-3 hours.