

Mrs Jenny B-s Chutney



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Cooking time 1 $\frac{1}{4}$ – 1 $\frac{1}{2}$ hours

Makes 7x450g jam jars

Ingredients:

1kg apples (after peeling and coring) – I use sour apples

500g onions

1kg plums or prunes

750g tomatoes (green or red – peel red)

100g preserved ginger #

12 dried chillis #

1 clove of garlic

500g seedless raisins or sultanas

750g Demerara sugar

50g salt

$\frac{1}{2}$ tsp ground black pepper

1 $\frac{1}{2}$ tbsp ground mixed spice

$\frac{1}{2}$ pkt dried apricots (soaked in water the night before) #

$\frac{3}{4}$ pint malt vinegar (British pint = 20 oz)

Method:

Put the apples, apricots and onions thro' a coarse mincer.

Wash and stone the plums/prunes and cut into small pieces, with the tomatoes (skinned if ripe).

Chop the ginger and the chillis and garlic finely.

Turn everything into a large heavy bottomed saucepan,

preferably deep.

Bring everything to the boil gently, until the sugar is dissolved.

Boil, stirring occasionally (careful it spits and can cause severe burns!) at first and continuously towards the end, for $1 \frac{1}{4}$ – $1 \frac{1}{2}$ hours.

I use my stab mixer to make it more liquid

Pour into warm bottles and seal immediately.

Note: If a less hot chutney is preferred, omit the ginger and a few of the chillis

here is where you can change the taste of the chutney.

It is actually a rather hit and miss recipe, not to be taken too seriously. You can change the taste as you prefer.

Jennifer Clarke Beckemeie