

MANGO CHUTNEY RECIPE



RosieMakesJam
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Equipment List

Large pan: jam pan or large saucepan/stock pot

Wooden spoon

Sharp knife

Peeler, if liked

Chopping board

Fine grater

Jam funnel, if possible

Measuring jug

Scales

Teaspoon

The recipe makes makes 1.5kgs (6lbs).

You will need jars equivalent to the made amount above. 7 x 200g/8oz jars.

Don't forget lids to fit your jars, and some labels.

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

Rosie



Ingredients

Mango, fresh or frozen	900g/2lb
Cooking apples	450g/1lb
Onion, medium	1
Garlic	1 clove
Demerara sugar	200g/7oz
Ground ginger	1 tablespoon
Cider vinegar	300ml/10fl oz
Sea salt	2 teaspoons
Red chilli (optional)	1

Method

Wash the jars in warm soapy water, rinse and place upside down in a warm oven to dry.

Place the vinegar into a pan with the sugar over a medium heat to dissolve the sugar.

Sprinkle the peeled and chopped mango with the sea salt in a bowl and set to one side while you prepare the rest of the ingredients.

Add the remaining ingredients to the pan as they are prepared and then add the mango.

Increase the heat to a boil then simmer for 30-45 minutes until cooked.

Ladle into hot, sterilised jars and seal

Finely chopped red chilli can be added for a hot chutney, if liked

Chutney will keep for at least one year

For more delicious recipes and inspiration visit
<https://recipes.rosiemakesjam.com>