

SPICED APPLE CHUTNEY



Rosie's Preserving School
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Equipment List

Large pan: jam pan or large saucepan/stock pot

Wooden spoon

Sharp knife

Chopping board

Measuring jug

Jam funnel

Teaspoon

Scales

The recipe makes approx 5kg - 10lbs

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

Autumn is here and with it comes the orchard fruits - this is a great all-rounder for that glut of apples

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

Cooking apples	1.8kgs/4lbs
Onions, peeled and chopped	4 each
Sugar, soft brown	900g/2lb
Raisins	450g/1lb
Mustard seed, yellow	1 tbsp
Ground ginger	1 tbsp
Garlic clove, finely chopped	2
Vinegar, cider	900ml/30 floz
Sea salt	2 tsp
Lemon, juice only	1

Method

Peel and chop the apples, onions, and garlic

Place in the large pan with the lemon juice, mustard seeds and 600ml/1 pint of the vinegar into a pan

Put over a medium heat and cook until the ingredients have softened

Bring to boil, reduce heat and simmer stirring frequently

Add raisins, ground ginger, salt, sugar and the remaining vinegar and simmer until the chutney is thick

(You may or may not need all of the vinegar – it will depend how juicy your apples are)

Cook until the chutney is your desired consistency taking care not to let it burn

Ladle into washed, pre-heated jars and seal immediately with vinegar-proof lids – make sure to release any air pockets using a dinner knife or skewer

As with all chutneys, you can eat it straight away but they all benefit from a 4-6 week period to mature

The chutney will easily keep for one year – store at ambient temperature – there is no need to refrigerate once opened

Delicious with cheese or cold meats – a great Boxing Day addition to a pot luck lunch

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