

WINTER WARM PLUM 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

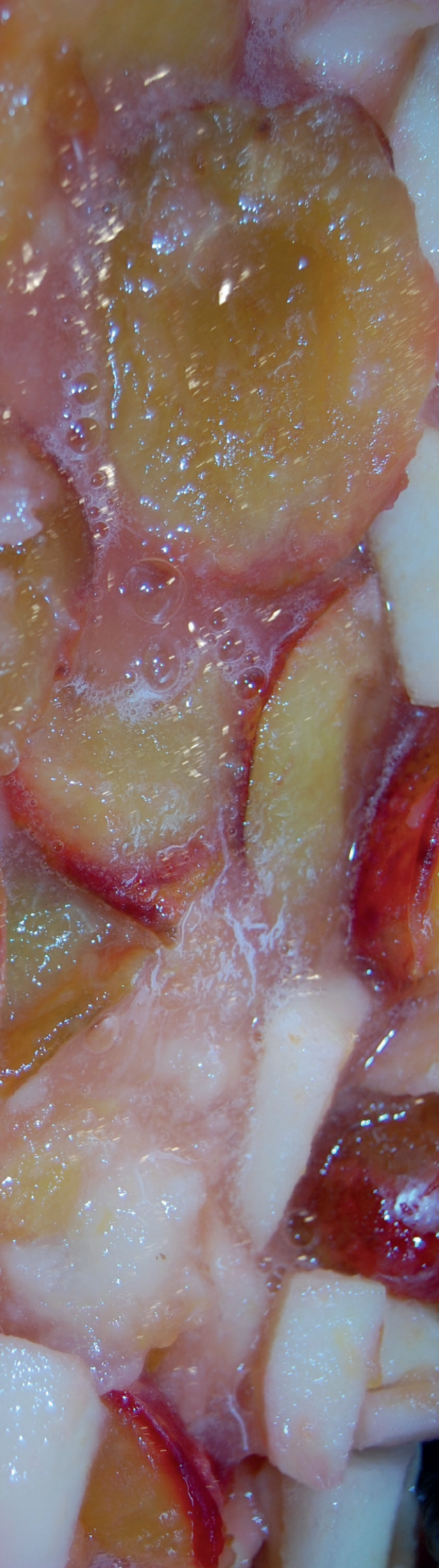
The recipe makes approx 3kg – 7lbs

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 plums

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

Plums, halved and stoned	1.2kgs/2lb 8oz
Cooking apples	450g/1lb
Onions, peeled and chopped	675g/1lb 8oz
Sugar, muscavado	450g/1lb
Sultanas	225g/8oz
Mustard seed, black	2 tsp
Fresh root ginger	1 small piece
Cinnamon stick	1
Allspice berries, whole	2 tsp
Cloves	1 tsp
Vinegar, red wine	600ml/1 pint
Sea salt	1 tbsp

Method

Make up the spice bag in a muslin square or use a spice bag. Bruise the whole spices slightly to release the flavours. Tie up the top and add to the pan when the other ingredients are in place.

Peel and chop the apples and onions, stone the plums and cut in half.

Place all ingredients into a large pan, and add the spice bag.

Heat over a medium heat until the juices start to run and the fruit begins to soften.

Bring to the boil, then turn down and simmer until the chutney is soft and thick.

Be sure to stir often to prevent sticking or burning.

Wash the jars and place in a warm oven to dry and sterilise.

Ladle into hot, sterilised jars and seal.

You can eat the chutney straight away but it will benefit, like all chutneys, from maturing for 4-6 weeks.

As the name suggests this chutney is packed with winter spices and goes well with strong flavoured meats and cheeses.

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