

Mrs Smith's Apple Chutney

With an apple tree in her garden Mrs Smith spent many hours in the autumn making chutney and other preserves, make sure not to waste any of the apples she collected. This recipe was collected from Mrs Smith and is firm favourite amongst our volunteer team.

Ingredients

- 1kg apples peeled and chopped
- 500g onions finely chopped
- 500g sultanas
- 400g dates chopped
- 500g soft brown sugar (or demerara sugar)
- 500ml white wine vinegar or spiced vinegar
- 2tsp mustard
- 1tsp mixed spice
- 1tsp powdered cloves
- 1tsp salt
- Pinch of cayenne pepper to taste

Method

1. Place all ingredients in a large heavy bottomed pan and cook gently until sugar has dissolved.
2. Bring to the boil and then simmer until fruit has softened.
3. Stir occasionally and continue to simmer until the mixture is the consistency of Jam.
4. When ready pour mixture into warm sterilised jars and seal.

Makes approximately 6-8 jars.

