



# Burley Model Allotments

## Beetroot Chutney

This is my grand-dad's recipe; great with cheese

### Ingredients

- 3 lbs beetroot
- 1 1/2 cooking apples
- 2 onions
- 1 pint of vinegar
- 1/2 teaspoon ground ginger
- 1 teaspoon salt
- juice of one lemon
- 1/2 lb sugar (brown or white)

### Method

1. Boil your beetroot until tender and when cold, cut into cubes
2. Cut onions and apples small and place in preserving pan. Add all the remaining ingredients except the beetroot and boil for twenty minutes
3. Add the cubed beetroot and boil for another fifteen minutes
4. Spoon into sterilized jars and seal.
5. Leave for one month before eating.