



Burley Model Allotments

Plum & Apple Chutney

This is a light bodied chutney but full favoured just like an old fashioned English chutney should be.

Ingredients

- 3 1/2 lbs plums
- 4 lbs apples
- 1 lb red tomatoes
- 2 lb onions
- 3 lb demerara sugar
- 4 oz preserved ginger
- 3 oz salt
- 1/2 oz garlic
- 4 dessertspoons mixed spice
- 2 lb seedless raisins
- 2 pints vinegar

Method

1. Wash plums, de-stone and chop finely
2. Skin tomatoes then chop finely.
3. Chop onions, apples, raisins and ginger very small.
4. Place plums and tomatoes in preserving pan. Add vinegar and cook slowly until tender.
5. Add the remaining ingredients and cook gently for about two hours.
6. Turn into sterilised jars and seal.
7. The chutney will be ready to eat after a month and keeps well.

If you want smoother chutney then grate the apples and onions or put them through a mincer or food processor.