

A Cookbook Collection

Christmas Chutney

Store in a cool dry place for up to one year and then keep refrigerated for a month once opened.

Makes just over 2 litres of chutney

Ingredients:

- 8 medium Granny Smith apples, peeled, cored and chopped small
- medium onion, finely chopped
- 500g fresh cranberries
- 100g dried cranberries
- 125g dried apricots, chopped
- the zest, pulp and juice of an orange
- 350g caster sugar
- 1/2 tsp ground cloves
- 1 tsp ground ginger
- 1 1/2 tsp ground cinnamon
- 1/4 tsp cayenne pepper
- 500ml white wine vinegar
- 1 tsp salt

Method:

- Before you start have all your ingredients prepped as everything basically goes into the pot together. Put the apples, onion, both types of cranberries and the dried apricots into a large pan.
- Zest the orange into the pot and then juice it and add the juice and pulp to the pot.
- Add the sugar, ground cloves, ginger, cinnamon, cayenne pepper, vinegar and salt.
- Give everything a good stir over a high heat. Bring the mixture to the boil and then turn down the heat and let it simmer for an hour to 90 minutes until the fruit has all gone soft.
- While it is simmering, prepare your jars. To sterilise them I wash in warm soapy water and then put the jars on a tray into an oven set at about 100c to dry them out. Be sure not to touch the inside of the jar after sterilising.
- Give the chutney a good stir and make sure all the fruit has become pulp. Spoon it into the warm jars.