Apple, date and ginger chutney

**Ingredients**

1.5kg/3lb Bramley apples

2 garlic cloves, very finely sliced

250ml/8fl oz cider vinegar

750g/1½lb granulated sugar

250g/9oz stoned dates, finely chopped

100g/4oz sultanas

50g/2oz fresh ginger, peeled and grated

½ tsp salt

½ tsp ground allspice

pinch of cayenne pepper

**Preparation method**

**1.** Peel, core and thinly slice the apples. Place in a large pan with the

garlic and vinegar. Cook gently until the apples have broken down

into a thick purée. Stir in the sugar, dates, sultanas, ginger, salt and

spices. Cook for 20-25 minutes, stirring occasionally.

**2.** Spoon into hot, sterilised, glass preserving jars with clip tops. To

enjoy the chutney at its best, store in a cool, dark, dry place for about

2-3 weeks before eating. This allows time for the flavours to mature.

Once a jar has been opened, store in the fridge and eat within 1

month.

**over 2 hours**

preparation time

**10 to 30 mins**

cooking time

**Makes 1.5 litres/2½**

**pint**

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