Christmas chutney

**Ingredients**

450g/1lb onions, peeled and chopped

5 tbsp water

900g/2lb cooking apples, peeled, cored and chopped

700g/1½ pears, peeled, cored and chopped

85g/3oz dates, stoned and chopped

570ml/1 pint cider vinegar

1 tsp salt

1 tsp ground cinnamon

1 tsp cayenne powder

225g/8oz sugar

**Preparation method**

**1.** Put the onions and the water in a large heavy-based pan. Bring to

the boil and simmer until soft.

**2.** Add the apples and pears and continue cooking gently for 15-20

minutes. Add the dates, salt, spices and half the vinegar. Cook,

stirring occasionally until the mixture thickens.

**3.** Add the sugar and the rest of the vinegar, stirring until the sugar

dissolves. Continue to simmer until the chutney becomes really thick.

Stir occasionally.

**4.** When ready, pot and seal in sterilised jars and leave to mature for a

week or longer.

**30 mins to 1 hour**

preparation time

**30 mins to 1 hour**

cooking time

**Makes 1.8kg/4lb**

*A simple, tasty chutney ideal*

*for having with left-over turkey*

*or cold meats during*

*Christmas.*

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