



# SPICED CARROT CHUTNEY

## Ingredients: (for four jars chutney)

- 4 garlic cloves - minced
- 2 red chilli – deseeded and diced
- 1 teaspoon ground cumin
- 6cm piece fresh ginger – finely chopped
- 600ml carrot juice
- 1 kg carrots – peeled and grated
- 400ml cider vinegar
- 400g caster sugar

## Method:

1. In a large saucepan, bring the sugar and vinegar to the boil
2. Reduce heat and simmer until sugar has dissolved
3. Stir in rest of the ingredients
4. Bring to boil again
5. Reduce heat and simmer for one hour until thick
6. Cool and transfer to STERILISED jars

