



APPLE & CRANBERRY CHUTNEY

Ingredients: (for four jars chutney)

- 1kg cooking apples – peeled and chopped into small chunks
- ½ kg eating apples – peeled and chopped into larger chunks
- 450g onion - sliced
- 50g piece fresh ginger – finely chopped
- 1teaspoon peppercorns
- 500g granulated sugar
- 250ml cider vinegar
- 500g cranberries

Method:

1. Place all the ingredients – EXCEPT CRANBERRIES – in large saucepan
2. Heat gently until sugar dissolves
3. Bring to the boil
4. Reduce heat and simmer for about 50 minutes, stirring regularly until apples and onions are tender and mixture thickened
5. Add the cranberries and cook for 10 minutes until softened but not burst
6. Cool and transfer to STERILISED jars

