



Apple, Pear & Ginger Chutney

Ingredients:

- 60ml olive oil
- 1 tsp rosemary
- 150g sultanas
- 150g brown sugar
- 400ml cider vinegar
- 50g fresh ginger – thinly sliced
- 800g mixed apples and pears - peeled, cored and cut into wedges
- ½ tsp salt
- ½ tsp nutmeg
- ½ tsp ground coriander
- 1 tsp yellow mustard seeds

Method:

1. Place the olive oil in a large saucepan and add the rosemary, sultanas and sugar
2. Mix well and heat until the sugar starts to caramelize
3. Add the vinegar and boil for 3 minutes
4. Add the fruit, salt and spices and bring to the boil. Reduce heat to simmer
5. Stir regularly to stop the mixture sticking to the pan
6. Simmer until most of the liquid has evaporated
7. Cool and bottle in sterilised jars



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