

Spiced apple chutney

Ingredients

- 225g/8oz onions, chopped
- 900g/2lb apples, cored and chopped
- 110g/4oz sultanas, raisins or chopped dates
- 15g/½oz ground coriander
- 15g/½oz paprika
- 15g/½oz mixed spice
- 15g/½oz salt
- 340g/12oz granulated sugar
- 425ml/¾ pints malt vinegar

Preparation method

1. Put all the ingredients into a preserving pan. Slowly bring to the boil until the sugar has dissolved.
2. Simmer for 1½-2 hours, stirring from time to time to stop the chutney sticking to the pan.
3. When it is very thick and you can draw a wooden spoon across the base of the pan so that it leaves a channel behind it that does not immediately fill with liquid, the chutney is ready.
4. Turn into sterilised jars, seal and cool.
5. Store in a cool, dark cupboard for two to three months before eating.



less than 30 mins

preparation time

1 to 2 hours

cooking time

Makes 4-6 jars

This apple chutney has a tangy, sweet flavour which is perfect with cheeses such as cheddar, cheshire or white stilton.