

SPICED PLUM CHUTNEY



INGREDIENTS

- 900g plums pitted or 1kg with stones
- 450g cooking apples peeled, cored and diced
- 450g finely diced onions
- 2 cloves of garlic finely chopped or crushed
- 600ml white malt vinegar
- ½ teaspoon of mixed spice
- 1 teaspoon medium curry powder
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 350g sultanas
- 450g light brown sugar
- A pinch of cayenne pepper
- Sea salt and black pepper to season

Makes approx. 12 x 8 oz jars

DIRECTIONS

- 01 Halve the plums and remove the stones if they are ripe enough. If they are too firm, leave the stones in and remove them later on. Place the halved plums into a large preserving pan, preferably with a lid.
- 02 Add in the diced apples, onions, garlic, and half of the white vinegar. Add in the spices and season.
- 03 Simmer gently with the lid on until the fruits are soft, this should take approximately 30 – 45 mins. Don't let it catch on the bottom of the pan.
- 04 Remove any leftover stones from the softened plums then add in the sugar, the rest of the vinegar, and sultanas.
- 05 Let the sugar fully dissolve over gentle heat, before increasing the heat to a steady boil until you have the consistency of thick jam. This will take about 30 mins. Be very careful it doesn't catch on the bottom of the pan.
- 06 Remove the lids from your jars and place them into an oven at approximately 150c to sterilise them. Keep them in there until your chutney has reduced and thickened up, so you are pouring your chutney into hot jars.
- 07 Once the chutney is ready, take your jars out of the oven and the pan off the heat. Leave both to settle for a couple of minutes before using a jam funnel to fill your jars.
- 08 Carefully screw the lids on before they cool down, using a thick tea towel to protect your hands.

