

Apple and Beetroot Chutney



Ingredients:-

1Kg uncooked beetroot (peeled and grated)
700g cooking apples (peeled, cored and diced)
500g onions (peeled and finely chopped)
500g raisins
1tbsp mixed spice
2tsp ground ginger (you could use a 2inch piece of fresh ginger grated)
1Ltr malt vinegar
1Kg soft light brown sugar

Method:-

Put ingredients into a preserving pan (or very large stainless steel saucepan)

Bring slowly to the boil, stirring regularly with a wooden spoon.

Simmer for 2–2½ hours until thick, stirring regularly especially near the end of cooking.

(when you draw the wooden spoon through the chutney, you should be able to see the bottom of the pan for a second or two then you know that it's thick enough)

Immediately ladle into hot sterile jars and seal well with sterile lids.

Allow to mature for 4 weeks before eating.

Adapted from Good Home Preserving by Diana Peacock