

APPLE CHUTNEY – this is a mild, lightly spiced, sweet chutney, very good with cold meats

1.5kg cooking apples, peeled, cored and diced
1.5kg onions, peeled and chopped
450g sultanas
1 tsp mixed spice, or more to your taste
2 lemons
1tsp salt flakes
700g demerara sugar
600ml malt vinegar

Method

Put the apples, onions and sultanas in a large pan. Grate the lemon rind, strain the juice and add both to the pan, along with the sugar, salt, spice and vinegar. Bring to the boil, reduce the heat and simmer until the mixture has a thick consistency with no free liquid. Pot into sterilised jars and cover.

RED TOMATO CHUTNEY – this is a spicy chutney, ideal with cheese and biscuits

1 kg ripe tomatoes
500g onions, finely chopped
1 tsp ground black pepper
1 tsp salt flakes
2 cloves garlic, crushed
1 thumb of ginger, finely grated
2 small red chillies, finely chopped
1 tsp mild curry powder
500g soft light brown sugar
250ml cider vinegar



Method

Roughly chop the tomatoes and mix in a large pan with the other ingredients, on a low heat. Stir to dissolve the sugar, then bring to the boil, reduce to a simmer and cook until the chutney is soft and the mixture is thick, with no free liquid. Pot into sterilised jars and cover.

RHUBARB AND ORANGE CHUTNEY – a fruity chutney, great with cheese or smoked fish

1 orange

500g rhubarb, washed and cut into small pieces

1 large red onion, chopped

200g raisins or sultanas

225g demerara sugar

275ml malt vinegar

½ tsp mustard seed, ½ tsp peppercorns, 1 tsp allspice, tied together in a muslin bag

Method

Squeeze the juice from the orange and shred the peel very finely. Mix all the ingredients in a pan, bring to the boil and then simmer until the mixture is thick, with no excess liquid. Pot into sterilised jars and cover.

BEETROOT CHUTNEY – good with cold chicken or as a BBQ relish

600g cooked beetroot, cut into small pieces

1 red onion, peeled and finely chopped

1 large cooking apple, cored and chopped into small pieces

juice and zest of 2 lemons

2 tsp fennel seeds, ½ tsp ground black pepper, large pinch of sea salt

200g granulated sugar

150ml apple cider vinegar

Method

Put the onion, apple, lemon zest and juice, vinegar, herbs and seasonings in a pan, boil and then simmer for 10 minutes until the apple is soft. Add the cooked beetroot and sugar and stir well until sugar has dissolved. Simmer until the mixture is thick, with no excess liquid. Pot into sterilised jars and cover.

