



Christmas Chutney

Sarah's servings: 6 jars, Sarah's skill: Easy

Ingredients

750g cooking apples, unprepared weight
250g onions, diced
400g cranberries, fresh or frozen
250g dried figs, roughly chopped
2 clementines, zest & juice
500g soft light brown sugar
1 tbsp ground ginger
2 tsp ground cinnamon
1/2 tsp ground cloves
500ml red wine vinegar
1 tsp salt
2 tsp pink peppercorns, crushed

Method

1. Prepare the apples and onions and cut into approximately 1cm cubes, then place in a large pan or jam pan
2. Add all the other ingredients to the pan.
3. On a low heat stir until all the sugar has dissolved.
4. Turn the heat up high and bring the mixture up to the boil.
5. Then simmer for 50 minutes until the chutney has thickened.
6. While the chutney is simmering preheat the oven to 150 degrees centigrade (130 fan) or Gas mark 2.
7. Place the jars facedown on a baking tray with the lids and place in the preheated oven for at least 30 minutes.
8. The chutney is ready when you run the spatula through the middle and you can see the base of the pan for a few seconds.
9. Using a jam funnel fill the sterilised jars.
10. Place the lids on the jars and label.
11. Leave in a cool dark place for a couple of weeks or more for the flavour to develop before eating.