



AB's Honey Apple and Chilli Chutney

This tasty sweet-and-hot classic apple chutney will keep for up to 3 months. Delicious with cold meats or cheese.

PREP TIME: 10 MIN

COOK TIME: 2 HRS

INGREDIENTS

- 1140g cooking apples, peeled, cored and diced
- 3 1/4 cups light muscovado sugar
- 1/4 cup Rainforest honey
- 3 cups golden raisins
- 3 onions, peeled and chopped
- 2 tsp mustard seeds
- 2 tsp ginger
- 1 tsp salt
- 2 red chilli, seeded and finely chopped
- 3 cups cider vinegar

DIRECTIONS

1. Put all ingredients in a large stainless-steel saucepan or jam pan and stir well with a wooden spoon.
2. Place the pan over a medium heat and gradually bring to a boil. Simmer over medium heat for 1.5 - 2 hours, stirring occasionally, until the chutney is thick and all the liquid has been absorbed and evaporated. Keep a close eye on the chutney for the last 30 minutes of cooking, stirring frequently to keep it from sticking. It is done when a spoon drawn across the bottom of the pan leaves a line.
3. Sterilize 2 480g jars by putting them through the dishwasher cycle (or washing thoroughly), and dry them in the oven at 120°C.
4. Remove the saucepan from the heat and spoon the chutney into the warm, sterilized jars. Seal and label.
5. Set chutney aside for at least 2 weeks before opening.



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