

# Gill's Gourmet Gallery

## Apple date & ginger chutney

### Ingredients:

1.5 kgs/3lbs Apples  
2 garlic cloves, finely sliced  
250ml/8fl oz cider or sherry vinegar  
750g/1½lbs granulated sugar  
250g/9oz stoned dates, chopped  
100g/4oz sultanas  
50g/2oz fresh ginger, peeled & grated  
½ tsp salt  
½ tsp ground allspice  
pinch of cayenne pepper

### Method:

Peel, core and thinly slice the apples.  
Place in a large pan with the garlic & vinegar.  
Cook gently until the apples have broken down into a thick purée.  
Stir in the sugar, dates, sultanas, ginger, salt and spices.  
Cook for 20-25 minutes, stirring occasionally.

Spoon into hot, sterilised preserving jars and seal.  
Fabulous with hot roast pork or cold with cheese.

