

Beetroot & ginger chutney

Ingredients:

- 1.3 kg (3lb) beetroot, cooked
- 450 g (1lb) onions, chopped
- 1.1 litres (2 pints) vinegar
- 450 g (1lb) cooking apples, peeled, cored and chopped
- 450 g (1lb) seedless raisins or dates, chopped
- 3 tablespoons ground ginger
- 1 teaspoon salt
- 900 g (2lb) granulated sugar

Method:

1. Peel and cut the beetroot into cubes or mash well if a smoother chutney is preferred.
2. Place the onions in a large preserving pan with a little of the vinegar and cook for a few minutes to soften. Add the apples, raisins or dates and continue cooking until pulpy.
3. Add the beetroot, ginger, salt and half the remaining vinegar. Simmer gently until thick.
4. Stir in the sugar and remaining vinegar and continue cooking until thick again.
5. Pot into cooled, sterilised jars, seal with vinegar-proof lids and label. Store for 6-8 weeks before using.

Notes: This makes 2.2 - 2.7kg (5-6lbs)

Preparation time is about 40 minutes

Cooking time is about 2 hours

This recipe has been Tried & Tested by Janette Lobley, it was taken from a recipe originally in a WI cookbook written by Midge Thomas entitled 'Homemade jams and chutneys'.

Janette says: I altered this recipe to fit the ingredients I had! I used more apple than beetroot, sultanas instead of raisins and soft dried apricot pieces. If I make any more, I will start cooking with the apples first making sure they are soft in a separate pan then add them to the onions and continue with the recipe. Prepare before starting as it's very easy to burn the bottom of the preserving pan.

