

Blackberry & Apple Chutney

Ingredients:

1lb onions
1 or 2 cloves of garlic
1 pint white malt vinegar
1 teaspoon mustard powder
1 or 2 teaspoons ground ginger
½ teaspoon grated or ground nutmeg
2lb cooking apples, peeled & cored
2lb blackberries
1lb sugar
To taste salt & freshly ground black pepper

Method:

Peel and chop the onions and garlic very finely. Put into the preserving pan with about half the vinegar and the spices. Simmer gently for 15 minutes. Dice the apples and add to the pan with the blackberries and the remaining vinegar. Simmer for 30 minutes or until the fruit is very soft. Rub through a nylon sieve and return to the pan. Heat to boiling point, add sugar and stir over a low heat until this has dissolved. Season to taste. Raise the heat slightly and simmer until the consistency of a thick jam. Spoon into hot jars and seal down.

Notes:

This recipe has been Tried & Tested by Janette Loble, it was taken from Marguerite Patten's book 'Jams, Preserves & Chutneys'. Janette says she used 2 teaspoons of ground ginger and cooked the apples separately adding to the pan when softer. She took the preserving pan off the heat to add the warm sugar. She always warms the sugar when preserving jams, jellies, chutneys. Returning to the heat when the sugar has dissolved. This makes a lovely smooth chutney but is best left for 6 weeks before using.

