

Inspired Hillier Recipes

Condiment

CHRISTMAS CHUTNEY

Method:

Place all ingredients into a large pan.

Bring to a boil, reduce heat to a simmer and cook for 40-50 minutes until thick, stirring occasionally.

Remove from the heat and transfer into dry, clean, sterilized jars and seal.

Store in a cool dry cupboard for up to a year.

Ingredients - Serves 8:

- 900g cooking apples, peeled, cored and cut into 2cm dice
- 300g chopped dates
- 300g dried apricots, cut in half
- 400g raisins
- 150g dried cranberries
- 50g preserved ginger in syrup, cut into ½ cm dice
- 2 medium onions, peeled and finely diced
- 750g Muscovado sugar
- 2 teaspoons of mustard seeds
- 2 teaspoons ground ginger
- 1 teaspoon salt
- 700ml cider vinegar

Chris's Top Tip

Lightly toast 150g of walnuts. Roughly chop (not too small) and add with the other ingredients for an extra crunch!

