

## Tomato apple & ginger chutney

**About this recipe:** A good staple chutney for spicing up sandwich lunches or adding to sauces to go with pasta, meat or chicken dishes. Also great for using surpluses of tomatoes and cooking apples.

**Prep: 20-30 mins plus overnight Cook: 2 hrs 45 mins Makes approx 2.5kg**

### Ingredients

900 g ripe tomatoes

900 g cooking or green apples

1 dessertspoon ground ginger

220 g brown sugar

Recycled jam or sauce jars.

100 g onions (2 small ones)

570 ml malt vinegar

1 teaspoon fresh ground black pepper

### Method

1. Peel, core and slice the apples, tomatoes and onions.
2. Put them in a large bowl, pour the vinegar over them, then add the pepper, ginger and sugar. Cover and leave until the next day.



3. Turn all together into a large pan, stir frequently and simmer uncovered – could take up to 2 ½ hours - until darkened, thick and chutney-like.



4. To sterilise the jars, wash thoroughly in very hot soapy water. Rinse in very hot water then put on a baking sheet in a 140C/Gas Mark 1 oven until completely dry. Alternatively boil for 10 minutes in a large saucepan with the lids.



5. Pour the chutney into the sterilised jars while still hot. Place the lids in position, but don't screw tight to seal until cold.

6. Leave in a cool dark place for at least 3 weeks before opening.