

Spiced Apple & Date Chutney

Servings: 2kg

Prep Time: 10min

Cook Time: 2h30min



Ingredients

- 850ml cider vinegar
- 450g muscovado sugar
- 1.3kg chopped apples
- 450g chopped onions
- 375g chopped dates
- 250g raisins
- 2 tsp salt
- 2 tsp ground ginger
- 2 tsp mustard powder

Directions

1. Heat the vinegar and sugar in a large pan. Stir until dissolved, then bring to the boil. Add the remaining ingredients. Simmer, while stirring, until reduced and thick.
2. Spoon into sterilised jars, seal and leave to mature for 2 months.