



Spiced Aubergine & Red Pepper Chutney

Servings: 6x500ml jars

Prep Time: 10min

Cook Time: 1h10min

Ingredients

- 1 tbsp sunflower oil
- 2 large onions, diced
- 1kg aubergines, cut into 1-cm cubes
- 750g red peppers, diced
- 6 cloves of garlic, chopped
- 1 red chilli, chopped
- 2 tbsp coriander seeds, toasted and crushed
- 2 tsp cumin seeds, toasted
- 1 tsp peppercorns, crushed
- 500ml red wine vinegar
- 400g granulated sugar
- 600g tomatoes, chopped

Directions

1. Heat the oil in a jam pan or large stockpot and add onions, aubergine, peppers, garlic, chilli, coriander, cumin and peppercorns. Cook over a medium heat for 15 minutes, until cooked down by half.
2. Add the red wine vinegar, sugar and tomatoes, bring to a boil and boil for 30-40 minutes until the chutney is thick and most of the 'free' liquid has evaporated.
3. Spoon into sterilised jars and screw on the lids. Store for at least 2 weeks or up to 3 months in the fridge before serving.