

## Plum Sauce

2kg plums, stoned and halved

750g apples peeled, cored and cut into small chunks

1 onion, peeled and chopped

4 cloves garlic, minced

750ml vinegar

500g caster sugar

500g muscovado sugar

Thumb sized piece of ginger, peeled and finely sliced

2 red chillies, de-seeded and chopped (or more if you like it hot)

2 tsp Chinese five spice

1 stick cinnamon

1 large piece of orange peel

Clean and sterilised jars.

Use a big pan (a preserving pan is of course ideal) and chuck everything in.

Cook at a steady boil for 1 – 1 1/2 hours. Stir occasionally to avoid it catching on the base.

When it is a thickish though still runny sauce, bottle it up into wide-necked bottles or narrow necked jars.

Keep for a couple of weeks before trying it and store in fridge once opened.