

Taste the Hills

Recipes and Tips

Shropshire Apple Chutney

This is a local recipe passed on to me by my neighbour whose family have been here for generations. She calls it Shropshire apple chutney so I am not going to argue with her about the origin. Anyway, it's delicious. Leave to mature for at least a month before eating. Nb I used a mix of eaters and cookers and have converted the recipe into metric.

2kg apples , peeled, cored and chopped small

1kg brown sugar

700g onions, peeled and chopped small

1.2 litres malt vinegar

500g chopped dates

200g raisins

2 heaped tsp ground ginger (I used a big tbsp of fresh this time)

5 cloves garlic, crushed

1 tbsp mustard seed

1 heaped tsp cayenne

Simmer the apples, onions, sugar and vinegar until pulpy.

Add all the other ingredients and simmer for at least 15 minutes until thick.

Pot up into sterilised, warm jars and top with waxed paper discs before screwing on the lids.

Ideally use plastic lids .Coffee jars are good for this. I cover the top of the jar with a double layer of cling film if I have to use metal because the vinegar can corrode.

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