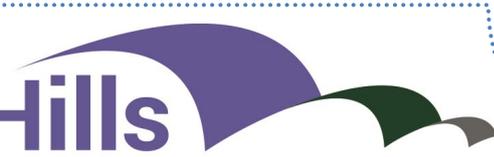


# Taste the Hills



## Recipes and Tips

### Apple and plum chutney

500g soft brown sugar  
1kg plums  
1kg apples - windfalls are fine  
600ml cider vinegar  
500g onions, chopped  
500g sultanas  
2tsp salt  
1tsp cloves  
1teaspoon allspice berries  
1tsp black peppercorns  
2inches of root ginger, bruised

Halve and stone the plums.

Peel, core and chop the apples.

Place these with the spices, whole piece of ginger, salt, onions, sultanas and vinegar into a preserving pan.

Cook at a simmer for 30 minutes. Meanwhile heat the sugar in a low oven until warm.

Scoop out the ginger and take the pan off the heat. Stir in the sugar until it has dissolved.

Bring back to the boil and simmer until thick. Stir from time to time to avoid burning the mixture on the base.

Once it has become thickened, pour into warm sterilised jars and top with grease of disc and seal with a lid. Leave for a month before eating.

Nb if preferred you could crush the whole spices with a pestle and mortar before using. Or use a muslin bag for the spices and ginger. Add chilli if you like!

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