

SPICED PLUM CHUTNEY



INGREDIENTS

- 1 onion, finely chopped
- 1 red chilli, deseeded and finely chopped
- 1 tsp cumin seeds
- 100g dried cranberries
- 1kg plums, stoned and diced into large chunks
- 1 large cooking apple, peeled, cored and grated
- 1 tbsp grated ginger
- ½ tsp cinnamon
- 400ml white wine vinegar
- 200g light brown sugar
- 200g caster sugar



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COOKING METHOD

- 01** Gently heat the onion, chilli and cumin seeds in a little olive oil until softened.
- 02** Add the remaining ingredients, then bring it to the boil and simmer for an hour or so until thickened, stirring frequently.
- 03** Sterilise your jars and lids by placing in a cold oven and heating to 100°C.
- 04** Decant the chutney into the jars while still hot.
- 05** Seal the lids tightly and store for at least two weeks before consuming. The flavours will mellow and improve over time, so it will be a perfect addition to your cheeseboard at Christmas.

