



## Apricot Chutney

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A mild chutney that makes a good accompaniment to cold ham and chicken.

**Cooking Time** : about 1 hour

### Ingredients

900 g / 2lb ripe apricots  
275g / 10 oz soft brown sugar  
1 onion, sliced  
110 g / 4 oz sultanas  
1 tbsp salt  
275 ml / 10 fl oz white malt vinegar  
2 cloves garlic, sliced

### Herbs & Spices

1/2 tsp Ginger Ground  
1 tsp Coriander Seed

### Cooking Instructions

Half the apricots and stone them. Place in a large pan with all the other ingredients and bring to a boil. Simmer until the apricots are quite soft. Remove the apricots from the liquid and layer in sterilised jars (putting through a dishwasher and sealing as soon as finished is fine) to just below the top.

Turn the heat up and rapidly boil the liquid in the pan until it turns into a thick syrup. Pour over the apricots until they are covered and seal the jars.

The chutney is ready to eat straight away, but will improve with keeping for a few weeks. Once open, store jars in the fridge.