



Orange and Apple Chutney

A tangy chutney made with oranges, apples and raising, gently flavoured with cloves. great with cold meats or sweet potato cakes.

Cooking Time : up to 2 hours

Ingredients

2 oranges or tangerines
4 lbs / 1.8 kg apples
1 lb / 450g seedless raisins or sultanas
8 oz / 225g chopped walnuts
2 lb / 900g sugar
1 1/2 pints / 845g white malt vinegar or white wine vinegar

Herbs & Spices

1/4 tsp Cloves Ground

Cooking Instructions

Sterilise 3 or 4 jars (depending on size): putting through a dishwasher and sealing as soon as the cycle is finished works fine.

Peel and core the apples, and chop into small places. Chop the raisins. Remove the zest from the oranges, then juice.

Put the apples, raisins, walnuts, ground cloves with 1 pint / 570 ml vinegar in a large pot. Bring to a simmer and cover. Allow to simmer until the fruit is tender and cooked. Pour the remaining vinegar over the sugar and allow to dissolve. when the fruit is cooked, all the vinegar and sugar mixture, orange zest and orange juice and bring the chutney back to simmering point. Cook over a low flame until thick. This may take up to an hour. it doesn't need constant attention, but stir occasionally to prevent sticking on the bottom of the pan.

When thick, pour into your prepared jars and seal.