

ArmadilloPepper.com

Apple Chutney Recipe

Yield: 10 servings

1 qt Cider Vinegar
3 c Sugar
1/2 lb Seedless Raisins
6 lb Very Tart Apples (Sour)*
1/4 lb Garlic Peeled and Chopped
1/2 lb Ginger-root, Peeled & Chopped
6 ea Red Or Green Chili Peppers**
2 T Pickling Salt
1 x Sugar To Taste
1 x Cayenne To Taste
6 lb Hard Green Pears ***

- * Apples are to be peeled, quartered and cored.
- ** Chili peppers are to be seeded and chopped.
- *** Pears should be peeled, cored and cut into strips.

In large preserving kettle mix the vinegar, sugar, raisins, apples, garlic cloves, ginger-root, peppers, and salt. Bring to a boil and simmer until the apples are mushy and transparent. If necessary, add a little more vinegar. Taste and add sugar and cayenne as desired. Then add the pears and simmer until the pears are transparent but not overcooked. Spoon into hot jars and seal.
Makes 8 - 10 Pints.

Recipe via Meal-Master (tm) v8.05