

ArmadilloPepper.com

Indian Apple Chutney Recipe

Yield: 1 servings

1 lb Cooking apples
1 lb Onion, chopped
2 Garlic cloves, crushed
3/4 c Golden raisins
2 t Salt
1 1/2 c Sugar
2 1/2 c Malt vinegar
1/4 t Cayenne pepper
1/4 t Ground cumin
1/4 t Ground ginger
1 t Mustard seeds
1/4 t Dry mustard
1 T Tomato paste

Peel, core and coarsely chop apples.

Put apples, onions, garlic and raisins into a saucepan. Add salt, sugar, vinegar and spices and mix well. Heat gently, stirring to dissolve sugar.

Bring to a boil and simmer 30 minutes, stirring occasionally. Stir in tomato paste and continue cooking 7-8 minutes longer or until mixture is of a thick consistency with very little free liquid, stirring frequently. Meanwhile, wash 3 pint jars in hot soapy water; rinse. Keep hot until needed. Prepare lids as manufacturer directs. Ladle chutney into 1 hot jar at a time, leaving 1/4" headspace. Release trapped air. Wipe rim of jar with a clean damp cloth. Attach lid and place in canner. Fill and close remaining jars. Process 10 minutes in a boiling-water bath.

Makes about 3 pint jars.

NOTE: This chutney improves if stored at least 3 weeks before serving. Garnish with an Italian parsley sprig, if desired, and serve as an accompaniment to curries or with crusty bread and cheese.

Recipe via Meal-Master (tm) v8.05