



Rhubarb and Apple Chutney

Preparation time 30 mins

Cooking time 30 mins (approximately)

Ingredients

- 3lb rhubarb - washed and cut into small pieces
- 2 large bramley apples - peel, core and cut into small pieces
- 12oz onions - peel and cut into small pieces
- 4oz sultanas
- 1lb light brown sugar
- 2tsps curry powder
- 3tsps ground ginger
- 3tsps salt
- $\frac{3}{4}$ pint cider vinegar

Method

- 1 - Using a stainless steel or enamel pan - put all the above ingredients into the pan.
- 2 - Bring to the boil, stirring constantly.
- 3 - Simmer gently, uncovered, stirring occasionally until it appears thickened (approximately 15-20 mins).
- 4 - Pour into hot, sterilised jars and seal.

Keep in a cool, dry place until ready to open. Once opened keep refrigerated.

NB - Can be used straight away but the longer it is left, the better it will taste.