

ORGANIC HONEY DEW and RED CHILLI CHUTNEY

Makes 4-6 jars

Ingredients

- 150ml Organic Honey Dew
- 300ml cider vinegar
- 500g Granny Smith apples
- 3 medium onions
- 1 red chilli
- 110g sultanas
- 250g soft brown sugar
- 1 teaspoon of salt
- 1 teaspoon of Madras curry powder
- 1/2 teaspoon of ginger powder
- 1/2 teaspoon of cinnamon powder

*This delicious,
zesty chutney is so
versatile - perfect for
a summer ploughman's
or a winter roast.*

Method

- Peel and finely dice the onion.
- Quarter, core and slice the apples.
- De-seed the chilli and finely dice.
- In a heavy-based pan heat the sugar, Organic Honey Dew and cider vinegar, stirring until the sugar is dissolved.
- Add all of the other ingredients and simmer away the liquid, stirring from time to time to render a thick chutney - about 45 minutes.
- While still hot, transfer into sterile jars and let them cool slightly before sealing with a lid.

The chutney can be served straight away but is best left to mature for anything up to a year.

COOK'S TIP

These quantities can easily be doubled to make more.



Organic
HONEY DEW
Refreshing Golden Beer