



# CHRISTMAS CHUTNEY



750g cooking apples, courgettes and squash  
4 onions  
500g dried cranberries  
250g pitted dates  
4 clementines or satsumas  
400g caster sugar  
½ tsp ground cloves

1 tsp ground ginger  
1 tsp ground cinnamon  
1 tsp paprika  
1 tsp cardamom  
2 tsp salt  
500ml white wine vinegar

**Makes about 2.5kg**

1. Peel and chop the apples, squash and onions into small pieces.
2. Cut the courgette and dates into similar sized pieces and put into a large wide pan.
3. Zest the clementines or satsumas over the top, then squeeze in the juice and scrape in the pulp. Leave out any pips.
4. Add the sugar and the spices then pour the vinegar over and add the salt.
5. Bring to a boil, stirring until the sugar has dissolved.
6. Turn down the heat and let it simmer, uncovered, for about an hour or until you the chutney is thickened, pulpy and jammy.
7. Heat your oven to fan 120°C / 140°C / 275°F / Gas Mark 1. Put your washed jars into an onto a tray and pop in the oven for 10 minutes.
8. Pot the chutney into warm, sterilised jars, seal and label.

Experiment with different vegetables, fruits and spices depending on what is in your veg patch and store cupboard.

**MANY THANKS TO LEANNE AT  
ECHO FOOD FOR HER SEASONAL  
RECIPE**



**ECHO**





# RATATOUILLE CHUTNEY

1.5kg mixture of red pepper, aubergines and courgettes  
500g ripe tomatoes  
500g onions  
500g apples  
500ml red wine vinegar  
2 tsp yellow mustard seeds

2 tsp lightly crushed coriander seed  
1 tbsp paprika  
2 tsp salt  
3 red chilli, (adjust this to your taste)  
300g Muscovado sugar

**Makes about 2.5kg**

1. Chop the peppers, aubergines and courgettes into very small pieces. For speed you could pulse them in a food processor.
2. Peel and chop the tomatoes. Finely chop the onions and chilli. Peel, core and finely chop the apples. Put everything in a large wide pan with the vinegar, 2 tsp salt, mustard seeds, coriander seeds, paprika and chilli. Bring to the boil, stirring, then simmer for 10 mins until all the vegetables are just cooked.
3. Add the sugar and stir until it has dissolved, then bring to a simmer, cook until the chutney is thickened, pulpy and jammy.
4. Heat your oven to fan 120°C / 140°C / 275°F / Gas Mark 1. Put your washed jars into an onto a tray and pop in the oven for 10 minutes.
5. Pot the chutney into warm, sterilised jars, seal and label.

Experiment with different vegetables, fruits and spices depending on what is in your veg patch and store cupboard.

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