



# Apple Chutney

*adapted slightly from Fergus Henderson  
makes enough to fill a dozen half-pint jars*

- spice bag (recipe follows)
- 1.5 kilos apples, peeled, cored and chopped
- 1 kilo shallots, peeled
- 10 cloves garlic, peeled
- 1.5 kilos tomatoes, chopped
- 1 kilo dates, pitted
- 1 kilo raisins
- 200 grams fresh ginger, peeled and coarsely grated
- 1 kilo dark brown muscovado sugar, or to taste (I used it all)
- 600 ml malt vinegar, or to taste (ditto)
- 5 teaspoons sea salt

Combine all the ingredients in a very large, heavy-bottomed non-reactive pot. Cook on a gentle heat, stirring occasionally to avoid sticking at the bottom, for approximately 1 hour.

What you want is a brown chutney look and consistency—this may take some more cooking but be careful not to go too far: you do not want to end up with a brown, jammy consistency. (GFL note: You might need to be British to actually grasp what he is talking about, but I think it has to do with retaining a chunkier quality and not letting it get all gloppy and broken down.)

When satisfied, remove the spice bag and bottle in clean, sterilized jars. Keep in the fridge for at least two weeks before eating. (Me again: I also processed my jars in a hot water bath for 10 minutes.)