APPLE & ONION CHUTNEY

Adapted from slate.com

INGREDIENTS

2 pounds apples (about 4 large), cored and chopped (no need to peel)
1 large onion, chopped
½ cup dried fruit (raisins, currants, cranberries, etc.)
¾ cup apple cider vinegar
¾ cup sugar
1 medium fresh jalapeno, minced (optional)
grated zest and juice of 1 medium orange
1 teaspoon ground coriander
1 teaspoon ground cumin
1 teaspoon ground ginger (or fresh grated ginger)
1 teaspoon salt
½ teaspoon ground allspice
½ teaspoon ground cinnamon
pinch cayenne pepper (optional)

Tip: to reduce cooking time, first microwave the apples in a small amount of water on high for about 5 minutes to soften. Proceed with recipe, but you will only need to cook it for 20-30 minutes instead of an hour.

METHOD

Put all the ingredients in a medium pot over medium-high heat.

Cover and bring to a boil, then adjust the heat so the mixture simmers gently.

Cook, stirring occasionally, until the mixture is very thick and the apples have broken down, about 1 hour.

Serve warm or at room temperature.

Store leftover chutney in an airtight container in the refrigerator for up to a week.