

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)

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.