

Indian Chutney

2lbs Apples
2lbs Brown sugar
1lb Shallots or onions
1lb Raisins or sultanas
1oz Cayenne pepper
4ozs Crystallised ginger
1dtsp Dry mustard
1dtsp Salt
1¹/₂ pts Vinegar

Chop apples and onions finely and put in a saucepan.
Add remaining ingredients and bring to the boil slowly.
Simmer until soft and dark.
Boil quickly for 30 mins.
Pour into jars and enjoy.