



Photo courtesy of chickenintheroad

TOMATO AND APPLE CHUTNEY

Makes about 6 (8 oz) half pints

Serve this tasty chutney warmed over baked Brie for an appealing appetizer. Allow a plentiful supply of crackers and apple slices for spreading the Brie.

- 1 ½ cups white vinegar
- 2 cups chopped cored peeled apples
(about 2 medium)
- 5 cups chopped cored peeled tomatoes
(about 7 medium)
- 1 ½ cups lightly packed brown sugar
- 1 cup chopped English cucumber
(about 1 medium)
- ¾ cup chopped onions (about 1 small)
- ¾ cup chopped seeded red bell peppers
(about 1 large)
- ½ cup raisins
- 1 red chili pepper, finely chopped
- ¼ tsp. finely chopped garlic (about ½
 clove)
- ½ tsp. ground ginger
- ½ tsp. salt
- ½ tsp. ground cinnamon

Combine vinegar and apples in a large saucepan. Add remaining ingredients. Bring to a boil, stirring frequently. Reduce heat and simmer 30 minutes, stirring frequently.

Ladle chutney into hot jars, leaving $\frac{1}{2}$ " headspace. Wipe jar rims clean. Place lids and rings on jars, tightening rings finger tight. Process in a boiling water canner 10 minutes. Adjust for elevation, if necessary.

Note: Recipe may be cut in half

Source: Ball website <http://www.freshpreserving.com>