

Tomato Apple Chutney

Yield: 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. Mix it with mayonnaise for a scrumptious sandwich spread.

1-1/2 cups white vinegar

2 cups chopped cored peeled apples (2 medium)

1-1/2 cups lightly packed brown sugar

3/4 cup chopped onions (about 1 small)

1/2 cup raisins

1/4 tsp finely chopped garlic (about 1/2 clove)

1/2 tsp salt

5 cups chopped cored peeled tomatoes (7 medium)

1 cup chopped English cucumber (about 1 medium)

3/4 cup chopped seeded red bell peppers (about 1 large)

1 red chili pepper, finely chopped

1-1/2 tsp ground ginger

1/2 tsp ground cinnamon

1. Combine vinegar and apples in a large saucepan. Add remaining ingredients. Bring to a boil, stirring frequently.
2. Reduce heat and simmer 30 minutes, stirring frequently.
3. Ladle hot chutney into hot jars leaving 1/2 inch headspace. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight.
4. Process half-pint jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.

Source: freshpreserving.com, 2017



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