



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Apple Chutney

A spicy apple chutney makes a wonderful gift and is so versatile. Chutneys can easily accompany a cheese platter or hold its own with a pork roast, ham or chicken and turkey. If you prefer a meatless dish, this chutney would go well with some lentil dumplings, spicy chickpea patties or sweet potato chips.



Makes about 6 pint jars

- 2 quarts chopped, cored, pared tart apples (about 10 medium)
- 1 cup chopped onions
- 1 cup chopped sweet red bell peppers (about 2 medium)
- 2 hot red peppers, seeded and chopped
- 1½ pounds seedless raisins
- 4 cups brown sugar
- 3 tablespoons mustard seed
- 2 tablespoons ground ginger
- 2 tablespoons ground allspice
- 2 teaspoons canning salt
- 1 clove garlic, crushed
- 1 quart white vinegar (5%)

Combine all ingredients; simmer until thick, about 1 hour and 15 minutes. As mixture thickens stir frequently to prevent sticking.

Ladle hot chutney into hot jars, leaving ½ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding more chutney. Wipe rim. Center the lid on jar. Screw band down until resistance is met, then increase to fingertip tight.

Process pint jars in a boiling water bath or atmospheric steam canner for:
0-1000ft. = 10 minutes, 1001-6000 ft. = 15 minutes, above 6000 ft. = 20 minutes.

Before removing canner lid, wait 5 minutes for both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

Source: National Center For Home Food Preservation: http://nchfp.uga.edu/how/can_06/apple_chutney.html

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