

Green Tomato Chutney

4lb green tomatoes, roughly chopped
1lb cooking apples, peeled, cored and chopped
1lb onions, peeled and chopped
2 large garlic cloves, crushed (optional)
8oz sultanas
1 tablespoon salt
1 tablespoon pickling spice
1oz root ginger, roughly chopped
1 chilli
1 pint vinegar
1lb sugar, brown or white

Place the tomatoes, apples and onions in a large pan with the garlic (if using), sultanas and salt. Tie the pickling spice, ginger and chilli in a muslin bag and add to pan.

Add half the vinegar and bring to the boil. Reduce the heat, then simmer for 1 hour or until the vegetables are reduced to pulp and the mixture is thick.

Dissolve the sugar in the remaining vinegar and add to the chutney. Simmer for about 1½ hours, stirring frequently until the chutney is thick.

Remove muslin bag, spoon into sterilised jars and seal. Makes about 5½lb.