

Runner bean chutney

2lb runner beans
4 or 5 onions depending on size
1½ lb Demerara sugar
1½ tablespoons mustard powder
1½ tablespoons turmeric
1½ tablespoons cornflour
1½ pints malt vinegar

Peel and slice runner beans, cut up onions and boil together in lightly salted water until tender. Strain and cut up small.

Put in pan with 1¼ pints of vinegar and sugar. Make sure sugar dissolves and boil for 15 mins.

Mix turmeric, mustard and cornflour with the remaining ¼ pt vinegar, add to the beans etc. and boil for a further 15 mins. Put into sterilised jars and seal.