

## **Indian Chutney**

2lbs Apples  
2lbs Brown sugar  
1lb Shallots or onions  
1lb Raisins or sultanas  
1oz Cayenne pepper  
4ozs Crystallised ginger  
1dtsp Dry mustard  
1dtsp Salt  
1<sup>1</sup>/<sub>2</sub> pts Vinegar

Chop apples and onions finely and put in a saucepan.  
Add remaining ingredients and bring to the boil slowly.  
Simmer until soft and dark.  
Boil quickly for 30 mins.  
Pour into jars and enjoy.