

Autumn Chutney



Recipe provided by Sarah Hilder from Rainbow Coast's Albany Community Garden

3 cups each	chopped plums, apples (peeled), tomato's, sultanas and onions
520 ml	vinegar
Clove of garlic	peeled and chopped
1/4 teaspoon	mixed spice and mace
3 tablespoons	ground ginger
3 cups	brown sugar

Cook all ingredients except sugar into a thick pulp over gentle heat.

Add sugar and cook until dissolved and syrupy.

Bottle whilst hot into sterilize jars.

Let mature for a couple of weeks before enjoying.