



Ingredients

2lbs Apples
2medium Onions
Handful Raisins
Handful Chopped Dates
4Tbs Brown Sugar
1/3 Pint Cider Vinegar
Lemon Juice
Chilli Pepper (optional)
1tsp Cumin
1Tsp Fennel
2 sticks Cinnamon
1 flower Star Anise
6 buds Cloves
Black Pepper ans Salt to taste
1Tbs Butter

Method

Peel, core and chop the apples, coat with a little lemon juice.
Peel and chop the onions.
Finely chop the chilli (wash hands!)

Melt the butter on a medium heat and fry the onions until they soften.
Add the spices and chilli and stir to mix.

Add all the other ingredients and bring to the boil. Then simmer until everything is soft (ten to twenty minutes).
Allow to cool and portion into plastic bags
Or ice-cube tray and freeze
until needed!
Enjoy with everything!