



Apple and Plum (Sweet and Sour) Chutney

2Kg Apples
 1/2Kg Plums
 2 medium Onions
 1clove Garlic
 2 Star Anise
 2 sticks Cinnamon
 6 Cloves
 1tsp Cumin
 1tsp Fennel
 1tsp Coriander
 Salt and Pepper
 300ml Cider Vinegar
 300g Sugar
 25g Butter
 6 small plastic bags

Cut the onions into halves and slice thinly. Take the clove of Garlic and either crush it or slice very finely.

Melt the Butter in a large pan and gently fry the onions and garlic until soft - about 10mins.

When soft add all the other ingredients, except the plums, stirring well bring to the simmering point. Cover and simmer until the apple softens (15 -20 mins) and then add the plums. At this point there will probably be too much liquid so leave uncovered to allow for evaporation and continue to simmer.

Check every 10 mins to see if the liquid has reduced enough.

Allow to cool until ready to bag and put in the freezer until needed.

This should make about six portions.

For something different, place a teaspoon full on vanilla ice-cream!