

Purton Champ Chutney

For some reason, the recipe this week is full of innuendo and double entendres. We're not quite sure why, and blame it on the weather (no need to break the habit eh?). Basically for a good chutney, you just need a nice lot of hard veg, and some tangy, juicy soft stuff too – green tomatoes, onions, vinegar and sugar. Just keep the ratio of veg to spices and vinegar about the same as below, and you'll be fine. Most veg goes well in chutneys: beetroot, swede, carrots, squash, pumpkin, onions, garlic, tomato, chilli... just keep the leafy, floppy stuff out and you're on to a winner (ok, we'll stop now).

Makes 6-8 jars

1kg veg/fruit (green tomatoes, squash, swede, Bramley apples)

500g onions

2 garlic cloves

tiny piece fresh root ginger, peeled & chopped

100g sultanas/raisins

½ small chilli, deseeded

500ml distilled malt vinegar

250g light muscovado sugar

1½ tsp salt

small pinch each black peppercorns, coriander seeds & cloves



SXC

Peel and roughly dice all the fruit and veg. Place in a large saucepan or jam pan with the spices, and stir in the vinegar, sugar and salt. Bring slowly to the boil, stirring to dissolve the sugar. Simmer for about an hour, stirring well every 15 minutes or so to prevent sticking. The chutney is ready when you part the mixture with a spoon and the chutney is stiff enough not to flow back. Sterilise some jars and lids upside down in a hot dishwasher, or in the oven at 120C after washing well in hot soapy water. Spoon the chutney in the warm jars when ready and seal while still hot. Store for at least two weeks, before enjoying with cheese, cold meat, or added to gravy.



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