



Apple Chutney

Savannah · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs

Description

This apple chutney is made with tart apples fresh ginger and sweet spices Its a great condiment for so many dishes use it to glaze pork chops or serve with a selection of cold meats and cheese

Ingredients

- - 8 medium tart apples - peeled
- cored
- and finely chopped - 3/4 cup golden raisins (Optional) - 1 small yellow onion
- quartered - 2 (1-inch) pieces fresh ginger
- peeled - 1/2 cup water - 1/4 cup white sugar - 1/4 cup packed brown sugar - 1/2 teaspoon cinnamon - 1/2 teaspoon ground cardamom - 1/4 teaspoon ground white pepper - 1/4 teaspoon ground nutmeg - 1/4 cup white wine vinegar

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place apples
2. raisins
3. onion
4. ginger
5. water
6. white sugar
7. brown sugar
8. cinnamon
9. cardamom
10. pepper
11. and nutmeg into a large saucepan; bring to a boil over medium-high heat
12. stirring often. Dotdash Meredith Food Studios Reduce heat to low
13. cover
14. and simmer
15. stirring frequently
16. until apples are tender
17. about 30 minutes. Dotdash Meredith Food Studios Stir and continue simmering
18. uncovered
19. until slightly thickened
20. about 15 minutes more. Remove from heat; discard onion and ginger for smoother consistency. Stir in white wine vinegar. Let chutney cool at least 2 hours at room temperature then transfer into a sterilized jar or container. Seal by canning in boiling water bath
21. and store in the refrigerator for up to 2 weeks until ready to serve. Dotdash Meredith Food Studios Cook's Note Use tart cooking apples like Granny Smith
22. Gala
23. or Pink Lady. For a jammier-consistency
24. use apples that are better for sauce like Fuji
25. Macintosh or Cortland. Editor's Note: This recipe was tested in our test kitchen and updated to include golden raisins and reduce the amount of vinegar. The original recipe had 1 cup of vinegar.