

Plum Chutney

Savannah · 28/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

Sugary sweet and full of spices this plum chutney is easy to make on the stovetop to use as a condiment for a variety of dishes

Ingredients

- - 10 medium plums
- pitted and chopped
- or more to taste - 1 cup white sugar - ½ teaspoon fine sea salt - ½ teaspoon ground ginger - ½ teaspoon chili powder
- or to taste - ½ teaspoon ground cloves
- or more to taste - ? teaspoon ground cinnamon - 2 tablespoons white vinegar

Instructions

1. Mix plums and sugar together in a heavy-bottomed stockpot. Cook over medium heat
2. stirring occasionally
3. until mixture turns to liquid
4. 8 to 10 minutes. Stir salt
5. ginger
6. chili powder
7. cloves
8. and cinnamon into the mixture. Cook over low heat until desired consistency is reached
9. stirring often to prevent chutney from sticking
10. about 15 minutes. Taste and adjust spices if needed. Mix vinegar into the pot and cook over low heat
11. stirring frequently to prevent burning
12. for 5 minutes more. Let cool completely
13. about 30 minutes. Refrigerate and use within 3 to 4 weeks. Cook's Notes: Place a drop of chutney into a bowl filled with cold water. If it sets and doesn't spread
14. it is ready. Otherwise
15. cook a little more and test again. If not using within 3 to 4 weeks
16. bottle chutney into clean
17. sterilized bottles and process using a pressure canner
18. or other canning method.