



Autumn ApplePear Chutney

Savannah · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 55 mins

Description

This deeply spiced chutney is one of the last things I make each fall I love it alongside roasted root vegetables and in place of applesauce with Hanukkah latkes I dont typically peel pears but if yours have tough pebbly skin you might want to peel them

Ingredients

- - 1 ½ pounds apples - peeled
- cored
- and diced - 1 ½ pounds pears - peeled
- cored
- and diced - 1 large yellow onion
- minced - 2 cups cider vinegar - 1 ½ cups white sugar - 1 ½ cups dried cherries - 1 lemon
- seeded and chopped - 2 tablespoons yellow mustard seeds - 2 teaspoons salt - 1 teaspoon ground cinnamon - 1 teaspoon ground ginger - 1 teaspoon ground allspice - ½ teaspoon ground cloves

Instructions

1. Submerge 6 empty half-pint jars on a rack in a large pot of water. Cover and bring to a rolling boil
2. then reduce heat to low to keep jars warm until ready to fill. Combine apples
3. pears
4. onion
5. vinegar
6. sugar
7. cherries
8. lemon
9. mustard seeds
10. salt
11. cinnamon
12. ginger
13. allspice
14. and cloves in a wide
15. nonreactive 4-quart pot over high heat and bring to a boil. Once it bubbles
16. reduce heat to medium; simmer gently
17. stirring often
18. until mixture is thickened and a spoon dragged through leaves a trail that doesn't fill in immediately
19. about 1 hour. Toward the end of the cooking
20. make sure to stir every minute or so to prevent scorching. Remove from heat. Working with one jar at a time
21. remove empty jars from canning pot. Using a wide-mouth funnel
22. carefully ladle jam into jars
23. leaving 1/2 inch for headspace. Use a clean wooden chopstick to work air bubbles out of jars. Check headspace again and add more chutney if necessary to bring to 1/2 inch from the top. Wipe jar rims
24. apply lids and rings (not too tightly)
25. and return jars to canning pot. Cover pot and return water to a rolling boil. Process for 10 minutes. Turn off heat
26. remove pot lid
27. and let jars stand in the cooling water 5 minutes to help ensure a good vacuum seal. Move jars to a folded kitchen towel or wooden cutting board to cool completely before checking seals. Any unsealed jars should be refrigerated and eaten promptly. Store sealed jars in a cool
28. dark place. Sealed jars are shelf-stable at least 1 year.