

AppleThyme Chutney

Savannah · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

6

Description

This is my favorite side for turkey or any type of roast and a staple on our Thanksgiving table Making it in the slow cooker prevents splattering I usually make it the day before store in the fridge and then heat over low heat the day of You can also freeze or can it For canning I usually make a double batch which makes 2 1pint jars

Ingredients

- - 3 large apples - peeled
- cored
- and chopped - ¼ cup white sugar - 2 tablespoons apple cider vinegar - 1 tablespoon dried thyme - 1 bay leaf - 2 tablespoons brandy (such as Calvados®) - 1 pinch salt

Instructions

1. Combine apples
2. sugar
3. vinegar
4. thyme
5. and bay leaf in a saucepan over medium-low heat. Cook until the apples are soft and start breaking apart
6. about 10 minutes
7. stirring often. Transfer to the slow cooker and cover with lid. Cook on high heat until it thickens
8. about 1 to 2 hours
9. stirring regularly. Stir in brandy and season with salt. Transfer to a sterilized jar and let cool
10. then refrigerate or freeze. Cook's Notes: You can use regular brandy instead of Calvados. To can it
11. remove bay leaves and fill into sterilized 1-pint mason jars with new lids
12. leaving 1/2 inch headspace. Process in a boiling water bath for 15 minutes
13. then turn off the heat and leave the jars in the hot water for 5 more minutes to prevent siphoning.