

Plum Chutney

One of our favorite ways of using up extra stocks is to make a fruity and richly spiced plum chutney which can be stored for up to 6 months in Kilner® jars.

Storage: 6 months

Makes 70.5oz



Ingredients:

- 2lb 2oz plums, halved, stoned and finely chopped
- 3 onions, finely chopped
- 3 1/2 dried cranberries or raisings roughly chopped
- 1 tbsp finely grated ginger
- 1 tbsp black mustard seeds
- 1 tbsp ground cumin
- 1 tbsp paprika
- 1 tsp chilli flakes
- 25.25 US fl oz red wine vinegar
- 1lb light muscovado sugar

Method:

Step 1

Mix all of the ingredients apart from the sugar together in a big pan and bring to the boil.

Step 2

Once boiling, reduce the heat, cover the pan and simmer for ten minutes to tenderize the plums.

Step 3

Add in 2 tsp salt and the sugar and mix well to dissolve.

Step 4

Keep the pan uncovered and boil the mixture for 25-30 minutes stirring every so often to avoid it sticking to the pan.

Step 5

Pour the chutney into warm sterilized Kilner® jars leaving 1/2 inch headspace. Wipe threads of your jar and seal. Process your Kilner® jar using your preferred method or as advised in your recipe. Make sure the chutney is stored for at least 2 weeks before opening.