

TYPHOON[®]

H o m e w a r e s

Spiced Pumpkin & Apple Chutney

Ingredients

- 3lbs pumpkin
- 4 firm tomatoes, roughly chopped
- 1lbs bramley apples, peeled and roughly chopped
- 1 onion, finely chopped
- Half cup dried mixed fruit
- Half cup soft light brown sugar
- 2 tsp salt
- 1 tsp ground mixed spice
- 1 tsp ground black pepper
- 25 fl oz cider vinegar
- Fresh thyme



Step 1

Using a sharp knife cut the pumpkin in half and scoop out the seeds. Remove the skin and cut the pumpkin into small cubes.

Step 2

In a large pan add all of the ingredients and bring to the boil before reducing to a simmer. Leave the pan uncovered.

Step 3

Continue to simmer gently until the pumpkin is tender and the chutney has thickened, this could take up to 35 minutes. Stir occasionally.

Step 4

Chop the thyme and add to the pumpkin, stir to ensure everything is mixed together.

Step 5

Pour the chutney into warm, sterilised Kilner jars and seal. For information of sterilising jam jars, [click here](#). Make sure the chutney is stored for at least two weeks before opening.

Step 6

Your chutney can be stored in a cool, dry place for up to six months. Once opened, consume your chutney within two weeks.