



There were quite a number of green tomatoes in the community garden which were not likely to ripen and we found some wind-fall apples. This green tomato and apple chutney is the perfect combination of sweet and savoury and works well with a curry.

Ingredients:-

450g (1 lb) green tomatoes, chopped
450g (1 lb) onions, minced
225g (1/2 lb) apples, cored and chopped
450g (1 lb) brown sugar
55g (2 oz) salt
300ml (1/2 pt) spirit vinegar
1 teaspoon whole Black Peppercorns

Method:-

(1) Combine all of the ingredients in a large saucepan and bring to the boil. Reduce to a simmer for 2 hours, stirring occasionally, until the chutney has cooked down and thickened.
(2) While the chutney is still hot, ladle into sterilised jars, seal tightly and leave undisturbed overnight to set. Store in a cool dark place until ready to use.