



?X? in any of our Alphabet gigs is always a bit of a challenge. But with a good deal of artist license this is a good as it get for our Vegetarian Alphabet ? Ximenia and Chilli Chutney.

Ximenia is an Indian fruiting bush which is distantly related to the Prunus tress. So a bit like a Plum. They are described as similar to a Greengage. Well clearly York is not the most likely place to find them and Greengages are out of season. So I just substituted Plums!!!! (Read as ? I cheated considerably?.)

Ingredients:-

1 Punnet of Plums. Or indeed Ximenia if you know where to get some!
3 Red Chillies
250g of Sugar
1 Tsp of Salt
300ml of Distilled Vinegar.

Method:-

- (1) Cut the fruits and remove the stones.
- (2) Pop everything in a large pan and bring to the boil.
- (3) Reduce the heat and simmer until everything is well cooked and the volume has reduced by a half.
- (4) Use a hand blender if you want a smooth Chutney.

(5) Allow to cool and then pour into a seal-able jar.

According to the recipe this improves with age, but it's pretty powerful already.