



**Due to a very odd stocking issue at the Co-Op where I collect I've had a vast amount of Bananas to move around over the last couple of days. Some were too bashed up to pass on, so we made a Chutney and it's very good!**

When life gives you Lemons - No cancel that - When life gives you Bananas?..

### **Ingredients:-**

900g of Bananas, chopped  
500g of Dates, chopped  
1 Large Onion, diced  
2 Lemons, Juice & Zest  
40g of Ginger, grated  
1 Red Chili, finely chopped  
200g of Brown Sugar  
500ml of Distilled Vinegar  
1 Tsp of Hot Curry Powder  
1 Tsp of Tamarind Paste

### **Method:-**

- (1) Place all the ingredients in a large pan and stir over a medium heat until the Sugar dissolves.
- (2) Increase the heat to bring to the boil.
- (3) Reduce the heat and allow to simmer for 40 minutes stirring occasionally.

(4) Allow to cool and then spoon into sterilized jars.

**According to the recipe we are supposed to allow this to mature for 4 weeks. Some of it might make it, maybe??.**

**We actually had so many Bananas to deal with that we doubled the quantities!**