

Beetroot Chutney

1lb onions - chopped
3lb Cooked beetroot
1lb cooking apples
1lb white granulated sugar
2 tsp salt
1 pint of white vinegar

Cook the chopped onions for a short time in a little of the vinegar. Add the chopped apple and the diced beetroot, sugar, salt and the rest of the vinegar.

Bring to the boil slowly and continue cooking on a slow boil until the chutney is thick.

Pour into hot sterilised jars.

This chutney is delicious served with fresh crusty bread and a full flavoured cheese or with cold meats, salad and fries.