

Delia Smith's
Green Tomato Chutney recipe

2½ lb green tomatoes

2½ lb cooking apples

2lb onions

1lb raisins

6 large cloves of garlic - crushed

1lb 6ozs demerara sugar

1oz pickling spice

½ tablespoon cayenne pepper

2 level desertspoons ground ginger

½ tablespoon salt

3 pints malt vinegar

Wash the tomatoes and cut them into quarters. Peel the onions and quarter them and core the apples, keeping them in water to prevent browning.

Mince the tomatoes and place them in the pan, next the onions, then the raisins, followed by the apples, now add the garlic, cayenne, salt, ginger and sugar blending everything thoroughly. Next tie the pickling spice in a small piece of cloth and attach it to the handle so that it hangs down into the other ingredients. Pour in the vinegar and bring to simmering point, remove any scum from the surface, then let it simmer very gently without covering, for about 3½ hours. Stir now and then, especially towards the end to prevent sticking. It is ready when all the vinegar has been absorbed and the chutney has thickened to a nice soft consistency, and the spoon leaves a trail. Do not overcook and remember it does thicken up quite a bit as it cools.

(Note from me. I should halve or quarter this amount and it won't take so long to cook.)