

# Christmas Chutney

This issue's recipe is a little different in that it's not a dish but an accompaniment, but one which we are sure will become a Christmas family favourite. It is the perfect chutney to serve with deep fried brie, a cheeseboard or even on Boxing Day with the Turkey leftovers.



## You will need:

- 1 medium onion – peeled & chopped
- 750g cooking apples – peeled, cored & chopped
- 500g frozen or fresh cranberries – defrost if frozen
- 250g soft pitted dates – chopped into three
- 2 clementines
- 400g caster sugar
- ¼ tsp cayenne pepper
- 1 tsp ground cloves
- 1½ tsp ground cinnamon
- 1 tsp ground ginger
- 500ml white wine vinegar
- 2tsp Maldon sea salt

## TOP TIP

*Make it in November so there is time for the flavours to develop, but if it is just too hectic it will still be delicious if made at the last minute*

*This will make enough to fill 9 x 250ml jars (sealable with a vinegar-proof lid) which will also make great Christmas gifts.*

## Method

- 1.** Sterilize the jars by washing them well in soapy water, then rinse them and let them dry in a cool (140°C/gas mark 1/275°F) oven; alternatively put them in the dishwasher on the hottest wash. The chutney needs to go into the jars when the jars and chutney are still warm.
- 2.** Put the apples, onion, cranberries and dates into a large heavy based pan. Zest the clementines into the pan with the juice and pulp.

**3.** Add the sugar, spices, salt and vinegar to finish. Give it a good stir to combine all the delicious ingredients!

**4.** Turn on the hob to a high heat, bring the chutney to a boil then turn it down. It needs to bubble away, without catching at the bottom. Leave on the heat uncovered for about an hour until you have a nice pulpy consistency.

**5.** Spoon into the warm, sterilized jars and seal.

**6.** Store in a dark cool place for up to one year after sealing. Once open, keep in the fridge and use within one month.

The Bell Inn  
Beckingham Street  
Tolleshunt Major CM9 8LL  
Tel: 01621 868 154  
[www.thebeckinghambell.com](http://www.thebeckinghambell.com)  
[info@thebeckinghambell.com](mailto:info@thebeckinghambell.com)