

Minted Blackberry & Apple Chutney

Ingredients

- 1 kg blackberries
- 1 kg cooking apples, peeled, cored and chopped
- 1 kg onions, peeled and chopped
- Grated rind and juice of 3 lemons
- 1 tablespoon mixed spice
- 2 teaspoons salt
- 4 tablespoons chopped mint
- 600 ml red wine vinegar
- 500 g sugar

Method

Takes about 2 hours and makes 4 lbs of chutney

- Place all the ingredients in a large pan. Stir over a low heat until the sugar is dissolved.
- Bring to the boil, reduce the heat, then simmer for about 1 ½ hours, stirring occasionally, until the fruit is reduced to a pulp and the chutney is thick.
- Sieve to remove the seeds if desired, then spoon while hot into sterilized jars.
- Seal with airtight, vinegar-proof covers.

