
Chutney

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

12 medium apples, unpeeled and diced

6 medium green tomatoes, diced

1 cup onion, chopped

1 cup green pepper, chopped

1 pound raisins

1 quart cider vinegar

3 cups brown sugar

3 tablespoons mustard seed

2 tablespoons ground ginger

2 teaspoons salt

2 teaspoons allspice

In a large kettle, combine all of the ingredients. Simmer slowly for 1 to 1-1/2 hours or until thick. Stir frequently and watch closely at the end as it burns easily.

Ladle the mixture into hot jars. Adjust the lids. Process in a boiling water bath for 5 minutes.

(This is exceptional poured over a brick of cream cheese and served as an appetizer with crackers. Also good on turkey or chicken sandwiches.)

Yield: 10 pints

Condiments, Sauces

Per Serving (excluding unknown items): 4675 Calories; 21g Fat (3.7% calories from fat); 43g Protein; 1192g Carbohydrate; 85g Dietary Fiber; 0mg Cholesterol; 4653mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 14 1/2 Vegetable; 40 Fruit; 1 1/2 Fat; 31 1/2 Other Carbohydrates.