

Green tomato chutney

By Keith Floyd

Makes 11 jars



15g root ginger, grated
8 chillies, finely chopped
2kg green tomatoes, chopped
500g dessert apples, peeled and finely chopped
625g shallots or onions, finely chopped
500g brown sugar
600ml malt vinegar
2 teaspoons salt

1. Finely grate the ginger.
2. Finely chop the chillies and place into the pan.
3. Chop the green tomatoes, peel and chop the apples.
4. Place everything into a large preserving pan.
5. Weigh the other ingredients and add to the saucepan.
6. Place over a medium heat and stir to dissolve the sugar.
7. Simmer for about one hour until the chutney is thick in consistency.
8. While the chutney is simmering, clean your jars. Place onto a lipped baking tray and place in an oven set to 120°C fan for 20 minutes to sterilise.
9. Fill the jars with the chutney and tighten the lid. Leave to cool before labelling.
10. Used jars and lids can be used to store chutney if the lid hasn't rusted inside.
11. Once your chutney is cold, press down on the lid. If the lid 'gives', the jar isn't airtight inside. If this is so, store in the fridge and eat within 2 – 4 weeks.

