

Inspired Hillier Recipes

Pickles and Preserves

APPLE CHUTNEY

- Place the prepared apples, onions, lemon juice, mustard seeds and vinegar in a large pan.
- Bring to the boil and simmer for one hour.
- Add the salt, ginger and sugar and simmer until thick – about 45 minutes.
- Stir in the raisins and hazelnuts if using.
- Pour into sterilised jars, cover, wipe clean and label.
- Store for six to eight weeks in a cool dark place.

Ingredients:

Makes 8 1lb jars

- 1.6kg cooking apples (weight after being peeled and cored)
- 3 medium onions – peeled and finely chopped
- Juice of 1 lemon
- 1 tablespoon of mustard seeds
- 1 1/2 pints cider vinegar
- 1 tablespoon ground ginger
- 2 teaspoons salt
- 900g light brown soft sugar
- 300g raisins or sultanas
- 160g hazelnuts, roasted and skins removed, optional

