

Apple Chutney



Ingredients

- 2 quarts chopped, cored, pared tart apples (about 10 medium)
- 1 cup chopped onion
- 1 cup chopped sweet red bell peppers (about 2)
- 2 hot red peppers, seeded and chopped
- 1 1/2 lbs seedless raisins
- 4 cups brown sugar
- 3 tbsp mustard seed
- 2 tbsp ground ginger
- 2 tsp ground allspice
- 2 tsp salt
- 1 clove garlic, crushed
- 1 quart vinegar

Info

- **Prep:** 1 hour
- **Cook:** 10 min
- **Serves:** 4 pints
- [Source](#)

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Rate



Directions

1. Combine all ingredients, simmer until thick, about 1 hour and 15 minutes. As mixture thickens, stir frequently to prevent sticking. Pour boiling hot chutney into hot jars leaving 1/2 inch

headspace. Remove air bubbles. Wipe jar rims. Adjust lids. Process in a boiling water bath

2. Hot pack and process half pints/pints for 5 min, quarts 10 min.

[apples](#), [bell pepper](#), [onion](#), [hot pepper](#), [jalapeno](#), [raisins](#), [brown sugar](#), [ginger](#), [vinegar](#), [preserves](#), [canning](#)

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