

## NO COOK CHUTNEY

Makes 7 to 8 lbs

### Ingredients:

900g Apples peeled and cored

450g onions

450g dates stoned

450g sultanas

450g demerara sugar

1 teaspoon ground ginger

1 teaspoon salt

cayenne pepper, to taste

450ml white wine vinegar

### Method

Chop the apples, onions and dates, or pulse them carefully in a food processor. Don't overdo it, as you don't want a puree!

Put the mixture into a large bowl and stir in the sultanas, sugar, ginger, salt, cayenne and white wine vinegar

Leave for 36 hours, stirring occasionally

Spoon into warm sterilised jars

The mixture keeps for months, if not years

*I have made this and it is delicious!*

*Barbara G*