

PINEAPPLE, FIG AND GINGER CHUTNEY

This menu was given to us by a member of staff, not sure about the source but it's good.

A great accompaniment to a cheeseboard, sandwich, ham salad or Ploughman's lunch

Ingredients

- 600g / 1lb 8oz Bramley Apples – peeled, cored, chopped
- Small piece root ginger – peeled & grated
- 450g / 1lb fresh pineapple (after peeling & coring) – pulse in food processor
- 1 large red onion
- 140g / 5oz dried ready to eat figs
- 2 tsp mustard seeds
- 400g / 14oz muscovado sugar
- 500ml / 18fl oz cider vinegar
- ¼ grated nutmeg

Method

1. Put pineapple, apples, ginger, figs, mustard seeds, nutmeg, vinegar, onion – bring to boil and then simmer for 15 mins.
2. Add sugar & simmer for 30 mins or until thickened.
3. Refrigerate or pot into warm sterilised jars, seal and date label. Will keep for 6mths.

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