

*Rosie
makes
Chutney
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Listen up!



Gather round



Experts



Teacher's pets



Naughty table



Mango Chutney

Ingredients

- 900g/2lbs mango peeled & chopped
- 500gm/1lb cooking apples peeled & chopped
- 1 med onion chopped
- 1 garlic clove chopped
- 1 tbsp ground ginger
- 300ml/7oz demerara sugar
- 2 tsp salt

- Dissolve sugar in vinegar over medium heat
- Sprinkle peeled & chopped mango with salt in a bowl & leave to one side
- Add remaining ingredients to pan and finally add mango
- Increase heat to boil then simmer for 30-45 mins until cooked
- Ladle into hot sterilised jars & seal.
- Chutney keeps up to 1 year