

## 1. spiced chutney



### Ingredients

225g cooking apples, peeled, cored and chopped  
225g firm pears, peeled, cored and chopped  
1 large onion, peeled and chopped  
60g sultanas  
35g fresh or dried cranberries  
25g stem ginger, finely chopped  
Zest and juice of 2 oranges  
1tsp salt  
Few whole cloves  
1 cinnamon stick  
200ml malt vinegar  
225g granulated sugar

### Method

1. Place the apples, pears, onion, sultanas, cranberries and stem ginger in a large pan. Stir in the orange zest and juice, salt, cloves, cinnamon and vinegar and bring to the boil. Reduce the heat and simmer for 10-15 mins until the apples and pears are tender, stirring occasionally.  
2. Add the sugar and stir until dissolved. Boil the chutney for 20-30 mins, stirring occasionally, until the mixture is thick and pulpy and most of the liquid has evaporated. Remove the cinnamon stick.  
3. Spoon the hot chutney into clean, warm and dry jars and seal with airtight vinegar-proof covers. Label and store in a cool dry dark place for at least 2 weeks before eating to allow the flavour to develop and mellow.

Prep time: 30 mins

Cooking time: 45 mins

Total time: 1 hr 15 mins

## 2. Spiced sweet & sour pickled beetroot



### Ingredients

0.5kg small-medium sized raw beetroot  
100g caster sugar  
150ml white wine vinegar  
1 star anise  
1 clove  
1 allspice berries  
1 bay leaf  
1 tsp balsamic vinegar (optional)  
0.5 tbs olive oil

### Method

1. Heat oven to 180C/160C fan/gas 4. Trim the leaves and most of stalks off the beetroot, leaving a stump of stalk on each. Wrap the beetroots individually in pieces of foil and place on a baking tray. Roast for 1 hr 15 ins or until the point of a sharp knife can be easily inserted then leave to cool.  
2. Unwrap, peel and trim the stalks away from the beetroot. Leave the small ones whole and cut larger ones in half and pack them into a large sterilised kilner jar.  
3. Tip the sugar, white wine vinegar, 200ml cold water the spices and bay leaves into a sauce pan and bring to the boil. Turn down to a simmer and bubble gently, stirring, for 2 mins until all the sugar has dissolved. Turn off the heat and add the balsamic if using.  
4. Carefully pour the hot vinegar, spices and bay over the beetroot (you might not need it all) and leave to cool uncovered. Once cool pour the olive oil over, seal the jar and keep in the fridge for up to a month.

## 3. Balsamic pickled shallots



#### Ingredients

0.500 kg small shallot or pearl onions  
 0.5l white wine vinegar  
 75ml olive oil  
 300ml water  
 70g golden caster sugar  
 1 tsp salt  
 1 tsp black peppercorn, cracked  
 1 handful basil leaf  
 50ml balsamic vinegar

#### Method

1. Tip the shallots into a large bowl, pour over a kettleful of boiling water, leave to stand for a minute, then drain. When cool enough to handle, sit down, turn the radio on and get peeling.

2. Set the peeled shallots aside and place all the other ingredients except the balsamic vinegar into a large saucepan. Bring to the boil, lower the heat, then simmer for 3 mins. Drop the shallots into the pan and simmer for 8-10 mins until just tender. Use a slotted spoon to scoop the shallots and basil out into sterilised jars (see Know-how, below), then boil the liquid vigorously for 5 mins. Turn the heat off, stir in the balsamic vinegar, then pour over the shallots to cover. Seal the jars and leave for at least 3 days. Will keep for up to 3 months.

### 4. Spiced beetroot & orange chutney



#### Ingredients

1 raw beetroot, trimmed, peeled and diced  
 2 onion, chopped  
 2 apples, peeled and grated  
 zest and juice 3 oranges  
 1 tbsp white or yellow mustard seeds  
 ½ tbsp coriander seed  
 ½ tbsp ground cloves  
 ½ tbsp ground cinnamon  
 350ml red wine vinegar  
 350g golden granulated sugar

#### Method

1. In a preserving pan or your largest saucepan, mix together all the ingredients well. Bring to a gentle simmer, then cook for 1 hr, stirring occasionally, until the chutney is thick and the beetroot tender.

2. While the chutney is cooking, prepare your jars by running through a short hot wash in your dishwasher. Or wash thoroughly by hand, then put in a hot oven to sterilise for 10-15 mins. Once the chutney is ready, let it settle for 10 mins, then carefully spoon into the jars and seal while still hot. You can eat it straight away but it will be even better after a month. Will keep for up to 6 months in a cool dark place. Once opened, refrigerate and eat within 2 months.

### 5. Apple & cranberry chutney



#### Ingredients

0.500kg cooking apples, peeled and chopped into small chunks (*Reinettes grises du Canada*)  
 250g eating apple, peeled and chopped into large chunks (*Golden*)  
 225g onion, sliced  
 ¼ fresh root ginger, finely chopped  
 ½ tsp peppercorns  
 250g granulated sugar  
 125ml cider vinegar  
 250g cranberry dried

#### Method

1. Place all ingredients except cranberries in a large heavy-based saucepan, then gently heat, stirring, until the sugar dissolves. Bring to the boil, then reduce heat and simmer, uncovered, for about 50 mins, stirring regularly until the apples and onions are tender, the mixture has thickened and no watery juice remains.
2. Add the cranberries, then cook for a further 10 mins or so until just softened but not burst.
3. Spoon the hot chutney into sterilised jars and seal (see instructions below). Store unopened in a cool, dark place. The chutney will keep for up to 6 months. Chill on opening.

### 6. Pineapple, fig & ginger chutney



PREP: 20 MINS  
 COOK: 45 MINS

#### ingredients

400g prepared pineapple, roughly chopped  
 250g apple, peeled, cored and finely chopped  
 ¼ piece fresh root ginger, finely chopped  
 70g dried read-to-eat figs, chopped  
 1 tsp black mustard seeds  
 ½ red onion, finely chopped  
 ¼ tsp freshly grated nutmeg  
 250ml cider vinegar  
 200g light muscovado sugar

#### Method

Tip the pineapple into a food processor, then pulse until finely chopped. Tip into a large, wide pan with the apples, ginger, onion, figs, spices, vinegar and 2 tsp salt. Bring to the boil, stirring, then boil for 10 mins until the apples are softened. Add the sugar, then stir to dissolve. Simmer for 20-30 mins, stirring occasionally, until the chutney is thickened. Pot into warm sterilised jars, seal and label. Will keep for 6 months.

The pineapple flavour really comes through in this tangy chutney, making it a perfect accompaniment for ham and all your festive cold meats and cheeses

### 7. Fragrant mango & apple chutney



#### Ingredients

2 large ripe mango, about 1kg/2 1/4lb  
1 tbsp sunflower oil  
1 onion, halved and thinly sliced  
1/4 piece fresh root ginger, peeled and cut into thin shreds  
5 green cardamom pod  
1/2 cinnamon stick  
1/4 tsp cumin seed  
1/4 tsp coriander seed, lightly crushed  
1/8 tsp black onion seeds (Nigella or Kalonji are good)  
1/4 tsp ground turmeric  
1 apple peeled, cored and chopped  
1 large red chilli, deseeded and finely sliced  
190ml white wine vinegar  
200g golden caster sugar  
1/2 tsp salt

#### Method

1. Cut each mango in half down the sides of the flat stone that runs through the centre of the fruit, so that you end up with 2 fleshy halves. Now take each mango half and cut into the flesh, making quite chunky diagonal pieces – take care not to cut through the skin. Turn each half inside out, then slice away the chunks of mango that stand proud from the skin. Cut the flesh from around the stones, trim off the skin and chop the flesh.

2. Heat the oil in a large, deep sauté pan, add the onion and fry for a few mins until starting to soften. Stir in the ginger and cook, stirring frequently, for about 8-10 mins until the onion is golden. Stir in all of the spices, except the turmeric, and fry until toasted.

3. Stir in the turmeric, add the apple and pour in 500ml water, then cover the pan and cook for 10 mins. Stir in the mango and chilli, then cover and cook for 20 mins more until the apple is pulpy and the mango is tender.

4. Pour in the vinegar, stir in the sugar and salt, then leave to simmer uncovered for 30 mins, stirring frequently (especially towards the end of the cooking time so that it doesn't stick) until the mixture is pulpy rather than watery. Spoon into sterilised jars.