



DRUMMIES ANYTIME

A simple tasty chutney with a hint of heat works with anything, anytime.

You will need.

1 teaspoon picking spice (see website for recipe)

8. oz. finely chopped onions.

**½ pint malt vinegar (white for a nice red colour, dark for
A more traditional colour.)**

8 oz. apples, after peeling and coring.

**2 lb. tomatoes, green or red cheap is best (skinned how
to section on website)**

½ teaspoon of ground ginger

½ teaspoon of salt

8 oz. sultanas

8 oz. sugar

2 fresh chili's (size and strength is up to you, can used dried if you wish)

Cooking Instructions

Recommended cooking time is about 50mins (read website for guide)

- 1. Tie the picking spice in muslin.**
- 2. Put the finely chopped onions into a pan with 2-3 table spoons of vinegar and simmer gently until nearly soft.**
- 3. Add the chopped apples, skinned chopped tomatoes, spices, salt, pepper, ginger, chili, and sultanas.**
- 4. Simmer gently until all the mixture is quite soft, stirring from time to time.**
- 5. Add the remainder of the vinegar and sugar.**
- 6. Wait until the sugar has dissolved and then boil steadily until the chutney is the consistency of a jam.**
- 7. Remove the little bag of spice.**
- 8. Pour the hot chutney in to warm jars and seal.**
- 9. Most important ENJOY.**