



## DRUMMIES APPLE

**Simple tasty Apple chutney.**

**You will need.**

**1.5kg/3lb cooking apples (peel, core and chopped)**

**450g/1lb onions (chop the onions)**

**50g/2oz raisins**

**50g/2oz fresh ginger (root) (grated)**

**1 small green pepper (seeded and chopped)**

**1 tbsp mustard powder**

**1 tsp ground coriander**

**3 cloves garlic, crushed**

**275g/10oz demerara sugar**

**600ml/1pint vinegar**

**Cooking Instructions**

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

- 1. Mix all the prepared ingredients together in a large saucepan.**
- 2. Add the mustard, coriander, garlic and sugar stir**
- 3. Add vinegar**
- 4. Bring to the boil, stirring occasionally to mix all together.**
- 5. Simmer for a least an hour.**
- 6. Stir occasionally to insure that the chutney does not burn/stick.**
- 7. Pour hot chutney into warm jars and seal.**
- 8. ENJOY**