



## CHUNKY BEETROOT

SWEET, TASTY CHUTNEY IDEAL TO  
ACCOMPANY MATURE CHEESE AND  
COLD MEATS

**You will need.**

**1.5kg/3lb beetroot (cooked and chopped if you don't  
cook it, overall cooking time is increased by 30 mins)  
450g/1lb onions (chop the onions)  
1.5kg/1lb apples (peeled chopped and cored)  
Small piece of fresh ginger (root) (grated)  
1 cloves garlic, crushed  
450g/1lb white sugar  
600ml/1pint of spiced white vinegar (just mix in a tsp of  
pickling spice)**

## **Cooking Instructions**

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

- 1. Cook the chopped onions for a short time in a little vinegar (until soft).**
- 2. Add the rest of the ingredients (apart from the sugar).**
- 3. Cook gently until the mix is starting to go soft, stirring from time to time.**
- 4. Add the sugar**
- 5. Simmer for a least an hour (you will be able to tell when ready).**
- 6. Stir occasionally to insure that the chutney does not burn/stick.**
- 7. Pour hot chutney into warm jars and seal.**
- 8. ENJOY**