

## SPICY APPLE CHUTNEY

Dudley

### INGREDIENTS

2lb of Eating Apples - peeled, cored & chopped  
1lb of Onions - finely chopped  
2-3 cloves of Garlic  
50g of Butter - to fry  
2 tsp of Powdered Ginger  
1 tsp of Mixed Spice  
½ tsp of Cayenne Pepper  
½ tsp of Dried Chillies  
200g of Soft Brown  
250ml of Cider Vinegar  
150g of Raisins  
2 tsps of Salt  
1 Lemon - zest and pieces



### METHOD

- Heat the butter in a large frying pan.
- Fry the onions and garlic until soft.
- Add the ginger, mixed spice, cayenne pepper and chillies and mix well.
- Add the brown sugar, vinegar, raisins and salt and stir well.
- Finally, add the apple, zest and piece of lemon to the ingredients, leave to simmer for 60 minutes on a low heat.
- Cool before serving.