

Viv's Rhubarb Chutney

This is a nice tart chutney that works really well dolloped on crackers and cheese or throw a small jar into a curry before serving.

It's a great way to use a glut of rhubarb. If you don't have 3 kg's just adjust the quantities accordingly.



Ingredients

- 3-4 tbsp sunflower oil
- 4 tbsp mustard seeds
- 2 tbsp crushed black peppercorns
- 1 tbsp fenugreek seeds
- 1 tbsp ground cumin
- 2 tsp turmeric
- 1 bulb of garlic, peeled and grated
- 5-7cm piece of fresh ginger, peeled and grated
- 2 fresh chillies, deseeded and finely chopped
- 3kg Rhubarb roughly chopped into 3cm peices
- 500g Brown sugar
- 250g Raw sugar
- 400ml cider vinegar
- 2 tbsp salt

Method

1. Warm the oil in a large, heavy-bottomed saucepan over a medium heat and add the spices, stirring well and frying until the mustard seeds just begin to pop. This will only take a minute or so – be careful not to scorch the spices. Add the garlic, ginger and chillies, stir well, and fry gently for few minutes.
2. Tip the chopped rhubarb into a large preserving pan and pour over the spices.
3. Add the sugar, vinegar and salt.
4. Stir over a low heat until the sugar dissolves, then simmer for about 2 hours until thickened, stirring occasionally and adding a little water if you think it's beginning to look too thick.
5. Check for tartness. As rhubarb can vary you may need to add a little more sugar to taste at the end. Make sure it is dissolved and cooked in completely and don't make it sweet like jam.
6. Bottle in warm, sterilised jars, filling the jars really full as the mixture will shrink slightly as it cools. Seal with vinegar-proof lids.