



Honey Cider Chutney

This is a stunning side for any Halloween or Christmas party! Goes great with cheese and cold meats- will also make a brilliant Christmas gift!

You will need:-

400g apples, finely diced

300g pears, chopped

300g onions, finely chopped

150ml cider vinegar

50ml cider (plus a little extra if req- use a real cider, not something like Strongbow)

175g honey

150g prunes, destoned and chopped

3 fresh bay leaves

2 tsp mixed spice

A pinch of salt

1 thumb of fresh ginger, peeled and finely diced.

Put all of the ingredients into a large, heavy based pan.

Slowly bring to the boil. Lower heat. Simmer for between 30 mins and an hour, stirring regularly. If it starts to dry out towards the end of cooking, add a little more cider.

The chutney is ready when it's glossy, thick and nicely melded together, though you want to keep discernable pieces of fruit/ veg throughout. To test it's done, drag a wooden spoon through the pan. If it parts enough to reveal the base of the pan, it's done.

Place in sterilised jars with plastic coated screw top lids whilst it's still warm.