

# PLUM Chutney

Recipe used with permission ©2022 Chez LaRae

## Makes about 10 half-pint jars or 5-pint jars

- 8 cups plums, halved, pitted, and cut into wedges (leave skins on)
- 1 ½ cups brown sugar
- 1 ½ cups white vinegar
- 1 cup golden raisins
- 1 small red onion, finely chopped
- 1 tbsp yellow mustard seeds
- 1 tbsp fresh ginger, grated (no need to peel)
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- ¼-½ tsp red pepper flakes
- 1 cinnamon stick



Decorate jars with Apothecary labels from [CanningCrafts.com](https://www.canningcrafts.com)

1. Prepare water bath canner, lids, and jars. Place the canning rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat.
2. In a large skillet or dutch oven, combine plums, brown sugar, vinegar, raisins, onion, mustard seeds, ginger, salt, pepper, red pepper flakes, and cinnamon stick. Bring to a boil over medium-high heat, stirring constantly to avoid scorching. Reduce heat to a simmer, stirring occasionally, until the mixture is thickened—about 35-40 minutes. Use a wooden spoon to break up large plum pieces if desired. When the mixture is the consistency of a thick jam, remove from heat and discard the cinnamon stick.
3. Ladle hot mixture immediately into prepared jars, leaving ½ " headspace. Use a wooden skewer to remove any air pockets and readjust headspace if needed. Wipe jar rims and threads with a moistened towel. Cover with two-piece lids. Screw bands to finger-tip tight.
4. Place jars onto a rack in the canner. Water must cover jars by 1 to 2 inches. Cover, and bring water to a boil. Once boiling, process sauce for 15 minutes. Turn off the heat and let jars sit in the canner for 5 minutes. Remove jars and place them upright on a towel to cool completely. After the jars cool, check seals by pressing the centers of lids with your finger. If the lid springs back, the lid is not sealed and refrigeration is necessary.
5. Let prepared jars stand at room temperature for 24 hours. Affix CanningCrafts' labels and write dates on jars. Store unopened jam in a cool, dry place for up to 1 year.