

2011 Apple Festival Recipes
At Portland Nursery
Chef Maxine Borcharding, Oregon Culinary Institute

Apple Chutney

- 1 lb Cooking apples
- 1 lb Onion, chopped
- 2 Garlic cloves, crushed
- $\frac{3}{4}$ cup Golden raisins
- 2 tsp Salt
- 1 1/2 cups Sugar
- 2 1/2 cups Malt vinegar
- 1/4 tsp Cayenne pepper
- 1/4 tsp Ground cumin
- 1/4 tsp Ground ginger
- 1 t Mustard seeds
- 1/4 tsp Dry mustard
- 1 tbs Tomato paste

Peel, core and coarsely chop the apples.

Put the apples, onions, garlic and raisins into a saucepan. Add salt, sugar, vinegar and spices and mix well. Heat gently, stirring to dissolve the sugar.

Bring the chutney to a boil and simmer 30 minutes, stirring occasionally.

Stir in tomato paste and continue cooking, stirring constantly for 7-8 minutes longer or until the mixture thick, with very little free liquid.

Meanwhile, wash 3 pint jars in hot soapy water; rinse. Keep hot until needed. Prepare lids as manufacturer directs.

Ladle chutney into 1 hot jar at a time, leaving 1/4" headspace. Release trapped air by tapping the jar on the counter. Wipe the rim of the jar with a clean damp cloth. Attach the lid and ring.. Fill and close the remaining jars.

Process 10 minutes in a boiling-water bath.

Makes about 3 pint jars.

NOTE: This chutney improves if stored at least 3 weeks before serving. Serve as an accompaniment to curries, with pork roast or grilled chicken, or with crusty bread and cheese.