

## Beetroot Chutney

- 2 kilos Beetroot
- 1 kilo apples (cooking or eating, it doesn't matter)
- 500g Onions
- 500g Sultanas
- 500g Sugar (I use light brown but you choose)
- 750 ml white wine vinegar
- 250 ml water
- 2 teaspoons chopped red chilli (or dried chilli flakes)
- 1 finger sized piece of grated fresh ginger
- 1 teaspoon of black pepper corns
- 1 teaspoon coriander seeds
- 1 teaspoon Maldon sea salt

Put the trimmed but unpeeled beet into a large stockpot, cover with water, bring to the boil then reduce the heat and simmer until the beet is tender. When the beet is cooked allow it to cool enough to handle then peel and dice into chutney sized pieces (I'm sure you know what that means).

Peel and dice the onions and apples. Crush the pepper corns and coriander seeds.

Put all the ingredients into your pan and heat gently until it simmers, stirring to help dissolve the sugar. Cook for 2 to 3 hours. Keep stirring to stop the chutney sticking to the pan or burning - remember this is slow and gentle cooking - great for a wet and windy Sunday. The chutney is ready when thick and well reduced.

Allow to cool a little then bottle into between 8 or 10 sterilised jam jars. You can eat this fresh and it will taste great but it's much better if left to mature for a couple of months.