

Green Tomato & Apple Chutney

Imagine that you have worked so hard to get tomatoes and it is now late September and these tomatoes are still green and going to rot if you don't do something with them. The answer – chutney! Perfectly timed if you have cooking apples as September is when they are just ripe enough to start cooking with and you may even be able to use your own onions if you have plenty.

Preparation: 30 minutes **Cooking time:** 50 minutes

Ingredients:

3lbs 8oz (1.575Kg) green tomatoes
1lb (450g) onions
1lb 8oz (680g) cooking apples
1oz (25g) sea salt
1/2 oz (12.5g) peppercorns
1lb (450g) preserving sugar
2 pints (1.2lt) vinegar
8oz (225g) raisins
8oz (225g) sultanas

Directions:

1. Slice the tomatoes, peel and chop the onions and peel, core and chop the apples. Mix in a bowl with the peppercorns and salt.
2. In a large pan boil up the vinegar and sugar, add the raisins and sultanas, then boil gently for 5 minutes.
3. Add the tomatoes, onions and apples to the pan and simmer until thick.
4. Pour into hot, clean jars and close the lids quickly to create a vacuum which will preserve the chutney.

