

Beetroot Chutney

Contributed by Sheila Taylor – Plot 30A



This is a lovely chutney which gets even better when matured for a month. I don't usually wait that long! This is great with cheese and meats.

Ingredients:

500g cooked beetroot, diced
150g onion, peeled and sliced
150g cooking apples, peeled, chopped
40g demarara sugar
1/4 tsp ginger
80ml vinegar
1 tsp salt

Method:

Cook beetroot until tender, cool then peel and dice.

Mix all the ingredients together in a pan, bring to the boil, stirring to dissolve the sugar.

Simmer for 45 mins. I find I have to add some water.

Put into sterilised jars and seal.