

Spicy Onion Chutney

Contributed by Jean Price – Plot 4



This is my favourite chutney. It gets even better when matured for a month (if you can wait that long). Add a tablespoon of Dijon mustard for an extra kick. This is great with cheese and meats. It makes about 4 to 6 jars.

Ingredients:

8 red onions
2 red chillies
2 bay leaves
25ml olive oil
200g brown sugar
150ml balsamic vinegar
150ml red wine vinegar

Method:

Cut your onions and chilli into short, thin slices and put them into a pan with the bay leaves and oil. Cook gently over a low heat for about 20 minutes.

Once the onions are dark and sticky, add the sugar and the vinegars and simmer for 30 minutes or so, until the chutney is thick and dark.

Pour the chutney into hot, sterilised jars and let it cool.

Ideally, you should leave it for a month or more before you eat it, to mature in flavour.