

FRUIT CHUTNEY

INGREDIENTS

- 1 lb. stoned dates
- 1 lb. sultanas
- 1 teaspoon salt
- 1 cup brown sugar firmly packed
- 1 pint brown malt vinegar
- 1 teaspoon whole allspice
- 1 teaspoon whole cloves
- 1 dessertspoon whole cloves
- 1 dessertspoon chopped green ginger
- 3 medium apples
- 1 lb. onions
- ¼ teaspoon pepper

METHOD

1. Peel and core apples.
2. Peel and roughly chop onions.
3. Mince dates, apples and onions.
4. Place minced mixture in bowl, add sugar, vinegar, salt, pepper and mix until well combined.
5. Tie allspice, cloves and ginger in muslin bag, add to fruit mixture and mix well.
6. Cover, stand for 24 hours stirring mixture occasionally.
7. Remove muslin bag and bottle and store.



Extract from
'Early Settlers' Household Lore'.
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