

Beetroot Chutney

Ingredients

- 10 oz (275g) cooked beetroot cut into small pieces
- 1 medium sized onion chopped
- 1 large cooking apple peeled and chopped into small pieces
- 1 dessertspoon Demerara sugar
- 1 handful mixed sultanas and raisins
- 80 ml (3 fl oz) of malt vinegar
- salt to taste

Method

1. Add all the ingredients into a pan (stainless steel is best when using vinegar as it doesn't corrode)
2. Mix together.
3. Bring to the boil
4. Give the ingredients another good stir.
5. Cover and simmer for 45 minutes.
6. Allow to cool
7. Pot into jars when cooked taking the same precautions you would when preserving in jars.

