

# Hearty Onion & Ale Chutney

## Ingredients:

- 400g onions, peeled and finely sliced
- 250g swede, peeled and chopped into 5mm pieces
- 250g apples, peeled, cored and chopped into 1cm pieces
- 150g cauliflower, broken into tiny florets
- 2 fat garlic cloves, peeled and crushed
- 100g stoned dates, finely chopped
- 150g tomato puree
- 300g Demerara sugar
- 50g dark Muscovado sugar
- 250ml malt or cider vinegar
- 2 heaped tbsp English mustard powder
- 2 heaped tsp ground mace
- 1 heaped tsp salt
- ½ tsp freshly ground black pepper
- 500ml traditional ale, bitter or stout (not lager)

## Method:

1. Place every ingredient but the ale into a large pan along with 500ml water; gently simmer on a low heat stirring constantly until the sugar has completely dissolved.
2. Continue to cook for an hour to let the liquid reduce.
3. Remove the pan from the heat and pour in 250ml of the ale into the pan, then put back onto a low heat for 30 minutes
4. Pour in the remaining ale and cook for another 30 minutes.
5. Put the chutney into sterilised jars and ensure there are no air pockets in the mixture then seal with vinegar proof lids.
6. Store for 4-6 weeks before opening.

## Notes

Storage: 2 years

Makes 4-5 x 340g