

Spiced Apricot and Orange Chutney

Ingredients

- 14 oz (400 g) dried ready-to-eat apricots
- 1 level tablespoon salt
- $\frac{1}{2}$ level teaspoon cayenne pepper
- grated zest and juice 1 small orange
- 1 level teaspoon whole coriander seeds
- 8 oz (225 g) soft light brown sugar
- 15 fl oz (425 ml) cider vinegar
- 1 medium onion, chopped
- 2 oz (50 g) sultanas
- 2 level tablespoons finely grated fresh root ginger
- 2 cloves garlic, finely chopped



Method

1. Begin by chopping the apricots into smallish chunks, then place them in a sieve and rinse them under cold water.
2. Shake off the excess water and put them in a large saucepan.
3. Now place the coriander seeds in your smallest saucepan and heat the pan whilst tossing the seeds around it – as soon as they begin to splutter transfer them to a pestle and mortar and crush them lightly before sprinkling them over the apricots.
4. Add all the remaining ingredients to the apricots, then heat gently, stirring all the time until the sugar crystals have dissolved.
5. Next bring everything up to simmering point and simmer the chutney (covered) for 45 minutes-1 hour.
6. The apricots and onion need to be quite tender, but it's important not to overcook the chutney or it will be too thick – the right consistency is like chunky rather than liquid jam.
7. Remember, too, that it does thicken as it cools down.
8. When it's ready, spoon into the warmed, sterilised jar and seal straightaway, then label when cold.

Notes

This is best kept for 1 month before eating.