

# Spicy Blackberry Chutney

## Ingredients

- 500g blackberries
- 140g caster sugar
- 140g red onions, sliced
- 3tbsp chopped fresh root ginger
- 2tbsp Dijon mustard
- 150ml white wine vinegar

## Method

1. Combine all the ingredients, except the vinegar in a large saucepan.
2. Stir the mixture over a medium heat until the blackberries burst.
3. Season with salt and pepper to taste and add the vinegar then allow the mixture to simmer uncovered for 10 minutes.
4. Cool, transfer to a sterilised jar and seal immediately.

## Notes

Good with cheese and gammon.

