

## Apricot Chutney



### Ingredients:

- 2 lb. dried apricots
- 1 level tsp. cinnamon
- 1/2 lb. onions
- 1 level tsp. allspice
- 4 lb. brown sugar
- Pinch of cayenne pepper
- 1 level tsp. curry powder
- 2 pt. wine vinegar

### Method

1. Wash the apricots well; cover with boiling water and leave for 24 hours.
2. Chop the onions and stew them with a little of the sugar until tender.
3. Strain the apricots and cut into pieces.
4. Put them into a pan with the sugar, spices, onions, and vinegar and simmer until the chutney is thick, about 2 hours.
5. Pot and cover.

*Courtesy of member Julia Carpenter, House of Lancaster Cookery Book, 1986*