

Damson Chutney

This tangy chutney goes well with mature cheese and crusty bread.

Ingredients

- 3 lbs. cleaned damsons
- 2 pints malt vinegar
- 1 ½ lbs. Bramley Apples, peeled, cored, and finely diced
- 1 lb. onions, peeled and finely chopped
- 2 teaspoons ground ginger
- 3 level teaspoons salt
- 1 oz pickling spice (tied in muslin bag to handle of pan)
- 1 lb. soft brown sugar

Method

1. Put the damsons in a preserving pan with one pint of the vinegar and simmer until the fruit is soft enough to remove the stones.
2. When all the stones have been removed and discarded, add the apples, onions, ginger, and salt with the spice bag tied to pan handle for easy removal later.
3. Continue simmering until the mixture is soft then add the rest of the vinegar and the sugar, stirring well until the sugar has dissolved.
4. Continue cooking, until finally when the mixture is thick, remove from the heat.
5. Put into warm, clean jars and seal. Leave to mature for two months.
6. Makes about 7 pounds of chutney.

*Courtesy of "Favourite Farmhouse Recipes", compiled by Carole Gregory
and published by J. Salmon Ltd.*