



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

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## Cherry Chutney

*An ideal partner for pork or turkey and makes a fabulous finish for a cheese tray.*

- 4 whole allspice
- 1 cinnamon stick (about 6 inches), broken
- 10 cups sweet cherries, pitted and coarsely chopped
- 2 large apples, peeled, cored and chopped
- 1 1/2 cups finely chopped red or sweet onions
- 1 cup white vinegar
- 2 cloves garlic, finely chopped
- 1/2 teaspoon salt
- 1 cup lightly packed brown sugar
- 1 1/2 cups raisins

Tie allspice and cinnamon stick in a square of cheesecloth, creating a spice bag.

In a large stainless steel saucepan, combine cherries, apples, onions, vinegar, garlic, salt and spice bag. Bring to a boil over medium-high heat and boil hard, stirring frequently, for 20 minutes. Add brown sugar, and stir to dissolve. Reduce heat and boil gently, stirring frequently, until thick enough to mound on a spoon, about 20 minutes. Add raisins and return to a boil, stirring constantly. Remove from heat. Discard spice bag.

Ladle hot chutney into 1 hot jar at a time, leaving 1/2-inch head space. Remove air bubbles and adjust headspace, if necessary, by adding hot chutney. Wipe jar rim with a clean, damp cloth. Attach lid. Fill and close remaining jars.

Process half-pint jars in a boiling water bath or atmospheric steam canner for:  
0-1000ft. = 10 minutes, 1001-6000 ft. = 15 minutes, above 6000 ft. = 20 minutes.

Before removing canner lid, wait 5 minutes for boiling water or 2-3 minutes for steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark place.

Yield: ~ 6 eight-ounce jars.

*Source: Ball Complete Book Of Home Preserving 2006/2012*

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