



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Curried Apple Chutney

Curry adds an Indian flavor to this apple chutney. Serve it with chicken satay skewers. A dollop on your vegetable curry over rice will add a sweet tang. It accompanies pakora perfectly. It can also liven up any simple meal you may make such as roasted chicken, pork chops or ham steaks.



Makes about 10 pint jars

- 4 cups white vinegar
- 8 cups chopped, cored, and peeled apples
- 5 ½ cups raisins
- 4 cups lightly packed brown sugar
- 1 cup chopped onions
- 1 cup chopped and seeded red bell pepper
- 3 Tbsp. mustard seeds
- 2 Tbsp. ground ginger
- 2 tsp. Ground allspice
- 2 tsp curry powder
- 2 tsp. salt
- 2 chopped chile peppers, such as jalapeno or serrano
- 1 clove garlic, finely chopped

In a large stainless-steel pot, combine vinegar and apples. Add raisins, brown sugar, onions, and red pepper. Bring to a boil over medium-high heat, stirring constantly. Reduce heat and boil gently, for 30 minutes.

Add all other ingredients. Boil gently, stirring frequently, until thick enough to mound on a spoon, about 15 minutes.

Ladle hot chutney into hot jars, leaving ¼-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding more chutney. Wipe rim. Center the lid on jar. Screw band down until resistance is met, then increase to fingertip tight.

Process 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 both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

Source: *Ball Complete Book of Preserving*

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