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SPICED PLUM AND GINGER CHUTNEY

750g plums or damsons
50g ginger
2 onions
1 clove garlic
125g sultanas
400g demarara sugar
450ml distilled (white) vinegar

Remove stones from plums and cut in quarters. Peel and dice ginger finely, chop the onions and crush the garlic. Place in a saucepan with the sultanas, sugar and vinegar. Bring to the boil, reduce the heat and simmer for 40 minutes. Stir frequently and the mixture will become thick and glossy. Transfer to sterilised jars and allow to cool before putting on lids.

Notes:

I've previously made this with yellow Warwickshire Drooper plums, but I no longer have that allotment. This year I made it with purple skinned plums from next door's tree overhanging my garden. It came out a lovely ruby red colour.

I've never managed to get it to thicken well, but it still tastes great and also make a good stir fry sauce.