Portland Nursery 2012 Apple Festival Recipes Chef Maxine Borcherding Oregon Culinary Institute

Indian Apple Chutney

1 pound cooking apples, peeled, cored, and coarsely chopped

1 pound yellow onion, chopped

2 garlic cloves, crushed

³/₄ cup golden raisins

2 teaspoons kosher salt

1 ½ cups sugar

2 ½ cups malt vinegar

½ teaspoon cayenne pepper

½ teaspoon ground cumin

½ teaspoon ground ginger

1 tablespoon mustard seeds

½ teaspoon dry mustard

1 tablespoon tomato paste

Combine all of the ingredients except the tomato paste in a heavy saucepan.

Heat gently and stir to dissolve the sugar

Bring the mixture to a boil and simmer for 30 minutes, stirring occasionally.

Add the tomato paste and cook an additional 7-8 minutes, stirring frequently, until the chutney is thick and there is very little free liquid.

The chutney can be refrigerated and used immediately, but it improves if it is allowed to mellow for at least 3 weeks

To Preserve: Wash three pint jars and sterilize in boiling water. Boil the lids and bands to sterilize as well. Add the chutney to the hot jars, leaving ¼ inch of head space. Make sure the tops of the jars are free of chutney before you cover with the lids and screw the bands only finger tight. Place the jars in a canning kettle covered with boiling water and process 10 minutes.

Serve as a condiment with chicken or pork, or with sharp cheese