

Victoria Sauce

Yield: About 5 pints

2 qt rhubarb, chopped
1 cup golden raisins, chopped
1 cup onion, minced
2 granny smith apples, peeled, cored and diced
3 cups brown sugar
½ cup apple cider vinegar
1 tsp kosher salt or pickling salt
1 tsp ground cinnamon
1 tsp ground allspice
1 tsp ground ginger
1 tsp ground black pepper

Method:

Combine all ingredients. Bring to a boil. Cook until thickened about 25 minutes. As mixture thickens stir more frequently to prevent sticking. Once mixture reaches proper consistency, puree or pass through a food mill. Pour hot mixture into sterilized jars, leaving ¼ inch head space. Apply lid, tighten ring, process 15 minutes in boiling water bath.

(by Chef Dan Brophy, Summer Food Preservation Series 2013, Portland Nursery / Stark)