



## Beetroot & Apple Chutney

Makes 10 Jars approx

### SUMMARY

This delicious chutney goes well with roast beef or cold cuts.

### INGREDIENTS

1.5kg Beetroot  
750g Apples  
250g Onions  
1 pt Vinegar  
½ tbsp Ginger  
½ tbsp Mixed Spice  
250g Sugar



### METHOD

1. Boil beetroot in a large pan of water until tender. Drain water, allow beetroot to cool, and then peel skin and chop finely.
2. Finely dice apples and onions and stew with vinegar in a large pan until soft.
3. Add beetroot and rest of ingredients to the pan, and simmer until thick.
4. Add sugar then cook further until chutney consistency.
5. Allow chutney to cool down before spooning into jars.

