

Plum and Date Chutney

Makes about 2.5 kg

1.5kg plums

450g dates

450g onions

6 cloves of garlic, crushed

15ml salt

5ml ground cinnamon

5ml ground allspice

5ml ground ginger

750ml distilled malt vinegar

567g soft, dark brown sugar

Using a food processor, mince the onions and dates or finely chop them by hand. Stone and chop the plums. Place the plums, onions, dates, crushed garlic, salt, spices and vinegar into a large, un-lidded preserving pan.

Bring the mixture slowly to the boil, then turn the heat down to a gentle simmer. Cook until the contents of the pan have reduced to a pulpy consistency, stirring occasionally.

Add the sugar and dissolve it carefully. Continue to cook gently until the contents of the pan are thick and no “free” liquid remains. Stir frequently to prevent the chutney sticking to the bottom of the pan. Remove the pan from the heat.

Stir the chutney and ladle it into a glass or plastic jug. Pour the chutney into warm clean jars, filling them to within 5mm from the top. Seal the jars with new, vinegar resistant twist top lids.

When the jars are cold, label them with the name, date and year made. Store in a dry cupboard for at least a month before opening.

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