

Twisted Chutney

– The Twisted Fork

2 ½ lbs pears

2 lbs apples

3 c diced onions

½ c currants

½ c raisins

3 c white sugar

3 c brown sugar

1 ½ L cider vinegar

Nutmeg
Cinnamon
Cayenne pepper
Black pepper
Salt
Allspice
Ground ginger
Ground cloves
Dry mustard

All “to taste”, between $\frac{3}{4}$ t and 5 t depending on preference.

1. Marinate all ingredients overnight.
2. Next day, cook for 15-20 minutes on very low heat to thicken.
3. Use hand Braun to puree, not too long if you want it slightly chunkier.