

Beans, Rice And Everything Nice

Apple Raisin Chutney



original recipe by beansriceeverythingnice.weebly.com

Ingredients

1/4 cup finely diced red onion
(about 1/4 of a small red onion)
1 Tablespoon finely chopped ginger
4 cups peeled and chopped apples
(I used 4 over-ripe Golden Delicious)
1/2 cup golden raisins
1/2 cup date paste
1/2 cup apple cider vinegar
1/2 teaspoon ground cardamom
1/2 teaspoon ground cinnamon
1-1/2 cups water

1. Measure the cardamom and cinnamon and set aside. Wash, peel and chop the apples. Put them in a pot with the raisins. Chop the onion and ginger and add to the pot. Add the date paste and spices.
2. Pour in the apple cider vinegar and 1 cup of water and stir to combine.
3. Bring the pot to a boil over medium heat, reduce heat to medium low, and simmer for 25 - 30 minutes. Stir frequently, adding the remaining 1/2 cup (or more) of water as needed. The chutney will be fairly thick and will thicken more as it cools. Once cooked, mash the remaining chunks of apple with a potato masher.