

Judy's Prize Winning Apple Chutney

This recipe won a red ribbon at the 2005 Washington County Fair.

3 quarts chopped, peeled apples
1 lb. seedless raisins
4 cups brown sugar
1 cup chopped onion
3 Tbl. mustard seed
2 Tbl. ground ginger
2 tea. ground allspice
2 tea. curry powder
2 tea. salt
1 clove garlic, minced
4 cups vinegar



Combine all ingredients in a large saucepan. Simmer until thick. Stir frequently to prevent sticking. Ladle hot chutney into hot jars, leaving 1/4-inch headspace in jars. Remove air bubbles. Adjust two-piece lids. Process 10 minutes in a boiling water canner. Yield is about 7-10 half-pint jars.

[Source: Ball Blue book, 2003, p. 49. The actual Ball recipe additionally calls for 1 cup chopped sweet red pepper and 2 hot red peppers, chopped.]