

Apple and tomato chutney

Prepare — 30 minutes

Marinate — overnight

Cook — 1-1.5 hour

Jar — 15-20 minutes

Makes 1.5 litre

Ingredients

1.5kg tomatoes

500g onions

500g Bramley apples

200g red pepper

2tsp salt

2 cloves garlic, crushed

5cm piece fresh root ginger

100g sultanas

1 tsp ground allspice

0.25 tsp paprika

0.5tsp dark mustard seeds

0.5 tsp crushed black pepper

500ml cider vinegar

250g soft dark brown sugar

Method

- Peel and chop the tomatoes and onions, and place in a large glass/ceramic bowl. Add the salt, then leave for 24 hours. Place the mixture in a large wide saucepan.
- Chop the garlic finely. Peel the ginger and chop it finely. Chop the peppers finely. Peel, core, then roughly chop the apples. Place all these into the pan with the tomatoes and onions.
- Add the sultanas and spices to the pan. Stir in the vinegar and sugar. Stir the mixture over a medium heat until all the sugar has dissolved.
- Once the sugar has dissolved, bring to the boil, then reduce the heat slightly and simmer the chutney for around one hour, stirring every so often. As it thickens, stir more frequently and watch that the sugar does not begin to stick to the bottom of the pan. The chutney is ready when you can scrape a wooden spoon across the bottom of the pan and the chutney does not flow back into the gap. If necessary, dissolve 2tsp cornflour in some water and add it to the mix.
- Sterilise the jars.
- Carefully spoon the chutney into the sterilised jars and seal while hot. Store in a cool, dry, dark place.

Best after, and best before

Ideally leave the chutney for a month or so for the all the flavour to mingle. Store in a cool, dry, dark place for up to a year. Once opened, keep in the fridge and use within 3–4 months.

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