



This recipe has quickly become a family and friends favorite. I made this for the first time last year in an effort to use up the buckets and buckets of Granny Smith apples the vineyard apple tree produces. It was an instant hit and I received a lot of requests for the chutney and the recipe. Here I'm giving the full recipe, but if you're not up for canning you can easily cut it by $\frac{1}{4}$ and make a small batch for a party. Serve with soft goat cheese or sharp cheddar, walnuts, and whole seed toasts or sourdough crostini. Also good with cream cheese on a bagel!

Curried Apple Chutney

(Adapted from the Ball Blue Book of Preserving)

Yield: 7 to 10 pints

- 2 quarts cored, peeled, chopped tart apples (about 14 to 16 medium, Granny Smith or other baking apple)
- 1 15 oz. box golden raisins
- 4 cups brown sugar
- 1 cup finely chopped onion
- 1 cup finely chopped sweet red pepper (optional)
- 3 tablespoons mustard seeds (brown mustard seeds give this a spicy Indian flavor, yellow give a more mild flavor)
- 2 tablespoons fresh finely grated ginger
- 2 teaspoons ground allspice
- 2 teaspoons curry powder
- 2 teaspoons salt
- 1 to 2 green jalapeños (depending on your heat preferences), seeded and minced
- 2 cloves garlic, smashed and minced
- 3 cups white vinegar
- 1 cup cider vinegar

Combine all ingredients in a large stockpot. Simmer until apples are tender and sauce has thickened, about 1 hour, stirring frequently enough so that the apples on the bottom don't scorch.

If canning: Ladle hot chutney into hot jars, leaving $\frac{1}{4}$ " headspace. Pack tightly to remove air bubbles. Adjust two-piece caps, leaving screw lid slightly loose. Process 10 minutes in a boiling water canner.