



TAKE AND MAKE KITS

Apple Chutney

Supplies

The supplies included in this kit are:

- Apples
- Onions
- Ginger
- Apple juice
- Apple cider vinegar
- Brown sugar
- Raisins
- Pumpkin Pie Spice
- 2 pint jars
- Fabric, ribbon, and decorating supplies
- Greeting card with envelope

The supplies you may need to provide are:

- Salt
- (optional) other spices to taste
- Cooking tools like a saucepan, cutting board, knife, measuring cups and spoons, etc.

Recipe

APPLE CHUTNEY

Makes around 2 pints

Ingredients

6 apples (Granny Smith, Empire, Cortland, or other good baking apples), cored & peeled (do not dice apples ahead of time as they will turn brown)

1 cup apple juice or cider

1 cup apple cider vinegar

1 cup dark brown sugar, lightly packed

1 cup onions, finely diced

1 cup raisins or dried cranberries

1 tsp ground allspice or apple pie or pumpkin pie spice (or mix of ground cinnamon, clove, and/or nutmeg)

1 Tbsp grated ginger

1 tsp salt

Optional additional spices:

2 garlic cloves, minced

1-3 tsp mild or hot curry powder to taste

Instructions

Pour apple juice and vinegar into a large saucepan. Dice apples and add to the pot of vinegar as you dice them to prevent browning. Add the brown sugar, onions, raisins or dried cranberries, pumpkin pie spice, ginger, salt, and any additional spices. Bring to a boil, stirring constantly. Reduce heat to medium-low and simmer for 45 minutes, stirring



occasionally. If you like chutney less thick, stop cooking at the consistency of your preference. If not using immediately, ladle into jars or bowls. Let cool, then cover and refrigerate for up to 3 weeks

Canning

To preserve these jars of chutney for longer storage, you could can them. When done properly, this will kill off any bacteria that might be on or in the jars, which will help keep the food from spoiling as long as they remain sealed.

Using the boiling water method, ladle chutney into clean, ½-pint or 1-pint canning jars, leaving ½" of headspace. Release trapped air. Wipe rims clean; center lids on the jars and screw on jar bands place in canning rack and submerge in water, bringing to a boil then reduce to a simmer, covered for 15 minutes. Remove from heat and uncover, allowing jars to sit in hot water for another 5 minutes. Remove jars and set aside at room temperature for 24 hours. Check seals, then store in a cool, dark place for up to 1 year. Once you open a jar, refrigerate the remainder and use it within three weeks.

What next?

If you're interested in learning more about canning or making preserves, try one of these ebooks, available from the library through Hoopla:

- Canning Essentials <https://www.hoopladigital.com/title/13641104>
- Beyond Canning <https://www.hoopladigital.com/title/11692634>
- Can It & Ferment It <https://www.hoopladigital.com/title/12355332>
- Water Bath Canning <https://www.hoopladigital.com/title/13656610>
- Home Canning And Preserving <https://www.hoopladigital.com/title/12350096>
- We Sure Can! <https://www.hoopladigital.com/title/11859127>
- Canning For A New Generation <https://www.hoopladigital.com/title/12466604>

