



Spiced Plum Chutney

Makes: approx 1.5 litres

Ingredients

- 2kg plums
- 3 medium onions, finely chopped
- 1/2 cup malt vinegar
- 1/2 tsp ground ginger
- 1/2 tsp cinnamon
- 1/2 tsp mustard powder
- 1/2 tsp allspice
- 1/2 tsp ground cloves
- 1 tsp salt
- 2 cups brown sugar

Method

1. Wash the plums, remove and discard the stone, then roughly chop. Add all ingredients (except the sugar) into a large saucepan. Bring to the boil, stirring regularly to avoid any catching on the bottom of the pan, then reduce to a simmer uncovered for 15 minutes or so.
2. Add sugar, stirring well until dissolved, then simmer for another 30-45 minutes (stirring occasionally to ensure nothing sticks to the bottom). At this point make a call! If the texture resembles a relish you'd love to serve, bottle it. If it is still runny, thicken a while longer.

A handwritten signature in grey ink that reads 'Julie'.