

Apple Chutney with Onions and Vanilla

Total Time: 60 mins Portions: 2-3 Portions



Ingredients

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800 g Apples

2 tbsp Lemon Juice

Onions

about 5 g Fresh ginger

1 Taylor & Dolledge Organic Vanilla Pods

200 ml White Wine Vinegar

200 g Jam Sugar

pinch Ground Black Pepper

1 tsp Mustard Seeds

Preparation

- 1. Peel the apples, remove the core and chop apples into small cubes. Drizzle with lemon juice.
- **2.** Peel and finely chop ginger and onions. Split the vanilla pot with a knife and scrape out the seeds. Combine apples, onions, ginger, vanilla seeds and pod in a medium saucepan.
- 3. Add the white wine vinegar, pepper and mustard and boil over medium heat until the apples are soft, about 10-15 minutes.
- **4.** Stir in the jam sugar and boil over high heat for 2 minutes.
- 5. Fill the hot apple chutney in sterilized jars. Seal and let cool to room temperature.
- **6.** Serve with cheese and bread or store the chutney in the refrigerator up to 6 months.