

Blonde Curry Apple Chutney



Makes approx. 12 half-pints or 6 pints

This chutney embodies vibrant Indian flavors with hints of ginger and allspice and is gorgeous boasting shades of blonde give way to a beautiful addition to chicken or pork. Add a couple tablespoons of my Blonde Curry Apple Chutney to create side dishes like tangy steamed vegetables or decadent couscous.

Ingredients

- 4 cups white vinegar
- 8 cups Golden Delicious or Spartan apples – peeled, cored and chopped (One medium apple yields about 1 cup chopped apples)
- 5 ½ cups golden raisins
- 4 cups raw granulated sugar
- 1 cup onions, chopped
- 1 cup red bell pepper, chopped and seeded
- 3 tablespoons mustard seeds
- 2 tablespoons ground ginger
- 2 teaspoons ground allspice
- 2 teaspoons yellow curry powder
- 2 teaspoons sea salt
- 2 jalapeno peppers
- 1 garlic clove, finely chopped

Instructions

1. In a large stainless steel stock pot, add white vinegar. As you are prepping the apples, place them in the vinegar giving them a quick stir to coat the apples and prevent them from browning.
2. Add golden raisins, sugar, onion and red pepper. Bring to a boil over medium-high heat, stirring frequently, for 30 minutes. Add mustard seeds, ginger, allspice, curry, salt, peppers and garlic. Boil gently, stirring frequently, until thick enough to mound on a spoon – approx. 15 minutes.
3. Ladle hot chutney into hot jars leaving a ½-inch headspace. Remove any trapped air pockets and add additional chutney if necessary to maintain the ½-inch headspace.
4. Wipe the jar rims with a clean washcloth dipped in vinegar. Add a canning lid and ring to each jar and hand tighten.
5. Place jars in water bath, fully submerge with hot water, and place lid on canner. Bring to a boil over high heat. Process the pint and half-pints for 15 minutes. Remember, processing time doesn't begin until the water is at a full rolling boil.
6. Once processing is complete, remove canner lid and wait 5 minutes before removing the jars from the canner to cool.