
Nigel Slater's Hot and Sweet Plum Chutney

Nigel Slater's Recipe from his cookbook, *Ripe* (I found it at *The English Kitchen* blog)

Internet address:



Servings: 20

Notes: This gets better tasting as days go by. If you can do it, let it ripen for a couple of weeks. Perfect to serve with cold meats and cheeses.

1. Halve the plums, discarding the stones. Peel and roughly chop the onions. Put the fruit and the onions into a large heavy bottomed saucepan. Add the remaining ingredients.

2. Bring the mixture to the boil, then reduce the heat to low. Simmer on low heat, stirring occasionally, for about an hour. Taste for sweetness - may need more sugar, depending on the plums. (DO not forget to stir it occasionally as it may burn.)

3. Pour into hot and sterilized jam jars and seal. Or, allow to cool to room temperature, refrigerate and use within a few weeks.

1 2/3 pounds plums (I used pluvcots)

3/4 pound onions

3/4 cup raisins

1 1/4 cups muscovado sugar (or brown sugar)

1/2 teaspoon red chili flakes, crushed

2 teaspoons mustard seeds

5 1/2 ounces apple cider vinegar

5 1/2 ounces malt vinegar

1 teaspoon dried thyme (my addition: optional)

a cinnamon stick broken in two

Miscellaneous

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Per Serving (excluding unknown items): 83 Calories; trace Fat (3.7% calories from fat); 1g Protein; 21g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 0 Fat; 0 Other Carbohydrates.