



persiMon® Chutney

Yield: approximately 4x 250ml OR 8 x125ml

INGREDIENTS:

400g persiMon® (about 2) peeled, cored and diced into 1inch pieces

1 sweet Spanish onion, or 2 large shallots, diced

3 garlic cloves, pureed

375 ml vinegar apple cider vinegar

250g mixed dried fruit (raisins, sour cherries, figs, apricots or any combination) small left whole, large fruit chopped

200g apples/pears/plums or other

stone fruit, peeled, cored and diced into 1inch pieces

200-250g sugar, white or brown

1 tbsp. grated fresh ginger, or 2 tsp dried

1 tsp. dried hot chiles flakes

1.5 tsp. salt

1 cinnamon stick

1 tsp. mustard seeds

1 tsp fennel seeds

zest of 1 small orange



PREPARATION

- Prepare the boiling water canner. Wash jars and lids in hot soapy water and rinse.
- Place onion in a saucepan with a splash of water and a sprinkling of salt and cook until they start to soften, and the water is evaporated.
- Add garlic and when fragrant, add the remaining ingredients. Bring to a boil stirring to dissolve sugar. Lower the heat and simmer until desired thickness, 20-30 minutes. Remove from heat.
- Fill hot jars leaving 1/2 inch headspace. Run a non-metallic utensil to remove any air bubbles. Wipe the rims of the jars, cover with the lids, and screw the bands on until resistance is met, then increase to fingertip tight.
- Return the filled jars to the canner and ensure they are covered with at least 1-2 inches (2.5-5 cm) of water. Cover the canner, bring to a boil and process the jars for 10 minutes from the boiling time. After processing, remove the lid from the canner, wait until the water settles, and lift the jars being careful not to tilt them. Place them on a cooling rack or a flat surface lined with a towel. Cool undisturbed for 24 hours. Do not retighten the lids.
- Check the jars seals. The lids curve down in the centre and do not move when pressed. Remove the screw bands dry them and the jars as necessary. Set the screw bands aside for another use, or loosely reapply them on the jars. Label and store in a cool dark place, best used within 1 year.

Option to sterilize jars necessary for processing times under 10 minutes: Place the jars in the canner or large tall pot lined with a rack or clean towels. Cover with water and bring to a boil. Sterilize jars in boiling water for 10 minutes. Alternatively, heat jars in a 150°C (300°F) oven for minimum 10 minutes. Keep them warm until ready for use.

By: 

Source: www.persimoncanada.com

