

Peach Chutney

Ingredients

- 2kg peaches, pipped
- 800g sugar
- 800ml wine vinegar
- 35g fresh ginger, chopped
- 6 onions (white), halved and thinly sliced
- 12 cardamom pods, lightly cracked
- 6 jalapeño chillies, thinly sliced



What to do

1. Put all the ingredients in a large, non-reactive pot (stainless steel or enamel) over a medium heat.
2. Stir until the sugar has dissolved and simmer, stirring from time to time until the peaches are soft and translucent. This will take an hour to an hour and a half.
3. After about half of the time, keep an eye on it and stir more frequently so that the chutney doesn't catch and burn.
4. When it reaches the right consistency, pot in sterilised jars.

