

APPLE AND GINGER CHUTNEY

WHAT YOU'LL NEED

- 3lb cooking apples, cored and finely chopped
- 12oz brown sugar
- 1pt cider vinegar
- 1 green pepper
- 1 medium onion
- Zest and juice of ½ a lemon
- 1 ½ tsp salt
- ½ tsp ground ginger
- 1 tsp spice mix
- 4oz stem ginger
- 4oz sultanas

WHAT TO DO

1. Place apples, sugar, cider vinegar, salt and spices in a stockpot and bring to the boil.
2. Reduce the heat and simmer for 10 minutes.
3. Add pepper, onion, ginger, sultanas, lemon zest and juice and bring back to the boil, simmering for 1 hour until thick and golden brown
4. Decant into sealable jars, we prefer Kilner jars, and mature for one month.

Enjoy with oatcakes and cheese by yourself or keep and gift to friends and family for Christmas!



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