



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

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## Tomato and Apple Chutney

*This is a great product for end-of-season produce. Serve it on a cheese board or on a baked round of Brie as an appetizer. Like all chutneys, it is a good condiment for meats and poultry, on a rice dish, or on a sandwich.*

**Yield:** About 6 pint jars

- 3 cups white vinegar
- 4 cups chopped, cored, and peeled apples (see tip below)
- 10 cups chopped, peeled tomatoes
- 3 cups lightly packed brown sugar
- 2 cups peeled and chopped cucumbers (see tip below)
- 1 ½ cups chopped onions
- 1 ½ cups chopped and seeded red bell peppers
- 1 cup raisins
- 1 red chili pepper such as serrano or small jalapeno
- 1 Tbsp ground ginger
- 1 tsp salt
- 1 tsp ground cinnamon

In a large stainless-steel saucepan, combine vinegar and apples. Add all other ingredients. Bring to a boil over medium heat, stirring frequently. Reduce heat and boil gently, stirring frequently, until thick enough to mound on a spoon, about 30 minutes.

Fill hot jars, leaving ½" headspace. Remove air bubbles. Adjust headspace as needed. Wipe the rims clean. Place lids and rings on jars, tightening rings finger-tip tight.

Process half-pint jars in a boiling water bath or atmospheric steam canner for:  
0-1000ft. = 10 minutes, 1001-6000 ft. = 15 minutes, above 6000 ft. = 20 minutes.

Before removing canner lid, wait 5 minutes for both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

Source: Ball Complete Book of Home Preserving

### **Tips:**

*To prevent the apples from browning, measure the vinegar into the sauce pan and drop the apples in as you peel and chop them.*

*If using cucumbers that have been waxed, peel them before using.*

*For a milder chutney, omit the chile pepper.*

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