

epi.CURIOUS

DAVID'S PICNIC CHUTNEY

Featured in the Cowley Picnic

Recipe #2 Serves 10

INGREDIENTS

- 3kg Pears (peeled, deseeded & chopped)
- 2kg tomato flesh chopped
- 2 green apples (peeled, deseeded & chopped)
- 2 onions peeled & diced,
- 2 cloves of garlic crushed
- 1 sprig of thyme, 500ml white wine vinegar
- 600g white sugar, 600g light brown sugar

METHOD

Delightfully simple, place all ingredients in a large heavy based pan and cook on a low/medium heat for two hours. The liquid from the fruits will suffice without the need for extra water. Cook slowly for two hours or until the fruits are tender and the sauce has thickened. Season and place into jars.

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SERVE

Once in jars, you can store in a cool dry place for 3 months, during which time the flavours will develop. Serve alongside meats & cheeses.

