

Rhubarb & Ginger Ketchup or Chutney



350gm Peeled Dessert Apples
350gm Onions
50gm Fresh Root Ginger (at least)
4-5 Cloves Garlic
2tsp Easy Chilli (or to taste)
2 Tbspn Paprika
1.5kg Rhubarb, chopped
1 Tbsp Salt
450ml Red Wine Vinegar
3 Tbsp Tomato Purée
Zest, Flesh & Juice of 2 Oranges
1kg Granulated Sugar

Mince the apples, onions, ginger and garlic or put through a food processor.

Place in a pan with the rhubarb, chilli, paprika, salt, vinegar, and tomato purée.

Add the zest from the orange to these ingredients, then remove the pith before chopping the flesh. Add the flesh and any juice to the pan.

Stir ingredients well; bring to the boil and simmer until pulpy (beware of overcooking for chutney, but cook well for ketchup*).

When the mixture is very thick, add the sugar and stir until dissolved.

Bring back to the boil and boil rapidly until the chutney thickens.

*For ketchup, stop before it thickens too much, and then purée with a stick blender.

Pour into hot, sterilised jars/bottles and seal. It's fine to eat straight away, but the flavour definitely improves with keeping.