

Peach and Date Chutney

Makes 1.5-2kg (3-4 1/2 lb)

Preparation Time 10 minutes

Cooking time 50 minutes

12 peaches

500g (1lb) onions

2 garlic cloves crushed

2 tblspns grated fresh root ginger

125g (4oz) pitted dates chopped

250g (8oz) demerara sugar

300ml (1/2 pint) red wine vinegar

salt and pepper

Method

Place the peaches in a large bowl, cover with boiling water and leave to stand for about 1 minute, then drain and peel them. Halve and pit the peaches and cut the flesh into thick slices.

Put the onions in a pan with the peach slices, garlic, ginger, dates, sugar and vinegar. Add a generous sprinkling of salt and pepper and bring the mixture to the boil, stirring continuously, until the sugar has completely dissolved.

Reduce the heat, cover the saucepan and simmer, stirring frequently, for 45 minutes until the chutney has thickened.

Transfer the chutney to warm, dry, sterilized jars. Cover the surface of each with a disc of waxed paper, waxed side down. When cool, seal with an airtight lid. Label the jars and leave to mature in a cool, dark place for 2 weeks before using. It will keep, unopened, for 6-12 months.