

Blueberry Chutney

Ingredients

3 cups fresh or frozen blueberries
1 large onion
1 apple
2 cloves garlic
1 cup sultanas
1/2 tsp each cinnamon, allspice,
 curry powder and ginger
1/4 ground cloves
1/4-1/2 tsp chilli powder
1/2 tsp salt
1 cup soft brown sugar
3/4 cup wine or cider vinegar



Method

Put the blueberries in a fairly large saucepan. Chop in a food processor or mince together the onion, unpeeled apple, garlic and sultanas. Pieces should be evenly small but not pureed. Add flavourings, sugar and vinegar, and simmer gently for 2 hours, checking flavour and adding extra chilli during this time, if desired. Bottle in small sterilised jars.

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