

FROM THE RECIPE LIBRARY OF JOAN STURM



GREEN APPLE AND TOMATO CHUTNEY

1 lb tart apples (preferably Gravensteins), peeled and chopped
1 lb. green tomatoes, chopped
1/4 lb. chopped onions
1/2 lb. raisins
1 1/2 cups light brown sugar
1 garlic clove
1 tsp. crushed black peppercorns
1 tsp. ground ginger
1 tbs. kosher salt
1/4 tsp cinnamon
1/4 tsp. nutmeg
1/4 tsp. ground cloves
1/4 tsp allspice
1 1/2 cups red wine vinegar

Mix together all the ingredients except the vinegar in a stainless or porcelain saucepan. Add 1/2 cup of the vinegar and cook over low heat, stirring frequently. Add remaining vinegar gradually, cooking over low heat for 45 minutes to 1 hour, or until mixture becomes a thick sauce.

Yields about 4 pints.