

## **Kitchen Cupboard – Recipes September 2020**

Mary Jones has sent in these recipes for preserves. Now is the best time to get ahead for Christmas. Preserves make excellent presents and what better than a homemade one.

### **Red Tomato Chutney**

#### **Recipe**

450g ripe tomatoes  
100g cooking apples  
225g onions  
450g seedless raisins  
100g soft dark brown sugar  
4tsp salt  
3tsp ground ginger, pinch cayenne pepper  
1/2pt Vinegar

#### **Method**

Put all the ingredients into a saucepan. Bring to the boil, simmer gently for 1 1/4 hours until thick and brown.

Pour into warm sterilized jars, cover with wax discs and metal tops ( not paper it will dry and shrink the chutney)

*Tip: always looks nice with cotton tops tied with twine.*

### **Homemade Jams**

500g of any fruit (plums, blackberries etc)  
1/4 cup water  
625g sugar  
Large heavy based saucepan

#### **Method**

Add fruit and water to the pan and stew slowly. When fruit is soft add the sugar and boil rapidly for 15—20 minutes. Add a knob of butter to stop the foam on the top.

Place in warm sterilized jars and cover with wax paper and jam tops.

***1lb of fruit makes 2lbs of jam***

If you have any requests let us know: ***Next month's recipe: mild piccalilli.***

Mary Jones