

KITCHEN COZA

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EPISODE 2: RECIPE

PUNCHY PEACH & APRICOT CHUTNEY

Soak the peaches and apricots overnight in just enough water to cover it.

The next day, drain and cube the peaches apricots and reserve the liquid.

Combine all ingredients, including reserved liquid, in a large pot. Bring to the boil.

Reduce heat and simmer uncovered, stirring occasionally, for about 2 hours until thick.

Bottle in sterilised jars and seal immediately.

INGREDIENTS

100g dried peaches

150g dried apricots

1 finely chopped onion

500g peeled, cored and cubed apples

250g seedless raisins

3 crushed cloves garlic

1x 10cm knob, then peeled and finely chopped ginger

½ chopped chili

3 cloves

1 sticks cinnamon

1 tsp (10ml) salt

1 tsp (5ml) ground white pepper

1 tsp (5ml) cayenne pepper

200g brown sugar

1 ½ cups brown grape vinegar