

Beetroot Chutney



You'll never make enough of this if your family likes beetroot. It's easy to make and tasty on meat sandwiches or added to salads.



Ingredients

- 2lb (1kg) cooked beetroot
- 2 Medium onions (chopped)
- 1lb (500g) cooking apples peeled and chopped
- 10oz (280g) granulated sugar
- 1 Pint (570ml) white vinegar
- 1 tablespoon lemon juice
- $\frac{1}{2}$ level teaspoon ground ginger
- 1 level teaspoon salt

Method

Put chopped onions and apple in pan with sugar, vinegar, lemon juice, ginger and salt.

Bring to the boil and then simmer for 20 minutes.

Add the beetroot and simmer 15 minutes more. Put into warmed jars and seal immediately.