

Spicy Rhubarb Chutney



Sharpish and aromatic with a faintly curried taste in the background. Add 2oz (60g) more sugar, if liked.



Method

Cut the rhubarb into 1in(2.5cm) lengths.
Peel and chop the onions quite small.

Put the rhubarb and onions into a large pan and pour on the vinegar. Crush the coriander seeds with a rolling pin.

Add the seeds direct to the pan - if liked- I love their spicy bite, but some people complain that the seeds stick between their teeth, so you may prefer to tie them in a piece of muslin and remove before potting.

Bring the contents of the pan slowly to the boil, cover and simmer for 10 minutes or so to start softening the onions.

Stir in the dried fruits, salt, curry powder and sugar and simmer, without the lid, for 1-1 ½ hours until the chutney is of a thick consistency.

Ingredients

Makes about 3lb

(1-5kg)2lb(1kg) rhubarb
see note*

1lb(500g) onions $\frac{3}{4}$ pint

(450ml) red wine vinegar or
raspberry vinegar

2 rounded tablespoons
coriander seeds

8oz(250g) raisins

8oz(250g) sultanas 1 $\frac{1}{2}$ level
teaspoons salt

2 level teaspoons salt

2 level teaspoons medium

spicy curry powder 6oz(175g)
granulated sugar

Stir occasionally and then more frequently towards the end of cooking to prevent the chutney sticking.

Pot into warmed, clean jars. Cover when cold with vinegar-proof lids.

*NOTE : the weight of rhubarb is the trimmed weight, ie after the paper winged base and leaf end of each stalk has been removed.