



## DUCHESS OF CAMBRIDGE'S CHUTNEY

- 4 pounds zucchini, peeled, deseeded and chopped into small chunks
- 4 medium onions, peeled and chopped into small chunks
- 3 apples, peeled, cored and chopped into small chunks
- 1 ½ cup sultanas or raisins
- 1 ½ cup stoned dates, roughly chopped (this IS Oregon)
- 2 ½ cup malt vinegar
- 2 cups light brown sugar
- 1 teaspoon salt
- 2 tablespoons ground ginger
- 2 tablespoons mixed pickling spices, secured in a piece of muslin or cheesecloth

Put the chopped zucchini, onions and apples into a large preserving pan, add the rest of the ingredients and the bag of spices and stir together, then place over a medium heat. Bring to a simmer, then reduce the heat and simmer gently from 1 ½-2 hours or until well blended and thick.

Take the pan off the heat, cool and remove the muslin, squeezing the liquid form from the bag. Spoon it into sterilized jars with vinegar-proof lids, filling them to within 1cm of the top.

(source: Startsat60)