

Pumpkin Chutney

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This yummy chutney is perfect for using up any leftover pumpkin and it is delicious with cold meats and cheeses. You could also make a big batch of this chutney and spoon it into small jars to give away as a food gift for Christmas.

Ingredients:

675g pumpkin, peeled and cubed, seeds removed
2 red onions
400ml high-quality apple or pear cider
50g dark brown sugar
25g minced root ginger

Directions:

1. Peel and thinly slice the red onions.
2. Place the pumpkin, onions, cider, sugar and ginger into a pan and bring to the boil.
3. Reduce to a simmer and cook for one hour, stirring occasionally.
4. Spoon into a sterilised jar ready for use.

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