

Spicy rhubarb, strawberry and ginger chutney



The tang of rhubarb melts into the natural sweetness of this chutney, while ginger adds a kick. Don't forget to sterilise your jars before pouring in the chutney. It's vital in preventing bacteria getting into your chutney and posing a health risk.

Makes: About 6 x 500ml jars • Preparation time: 30 minutes

Ingredients

- 1.4kg rhubarb, cut into chunks
- 360g strawberries, tops removed
- 450g onions, peeled and chopped or grated
- 225g dates, stoned and roughly chopped
- 2 tbsp ground mixed spice
- 2 tsp hot curry powder
- 25g salt
- 1 tbsp ground ginger
- 650g dark muscovado sugar
- 1150ml distilled malt vinegar

Method

1. Put the rhubarb in a large saucepan with the strawberries.
2. Add the onions to the pan with the dates, spices, salt and 600ml of the vinegar.
3. Bring the pan to the boil, then turn it down to a gentle simmer. Cook until the contents of the pan are tender, then add the rest of the vinegar and simmer, stirring occasionally, until the contents are pulpy.
4. Add the sugar to the pan and dissolve it carefully. Continue to cook gently until the chutney thickens, stirring frequently to prevent it sticking to the bottom of the pan. If you see any liquid, boil for a few more minutes until it has evaporated.
5. Remove from the heat and pour the chutney into sterilised jars (see below), filling them to within 5mm of the top and sealing with a lid.

How to sterilise your jars

- Wash the jars thoroughly using warm water and washing-up liquid and rinse clean.
- Place a sheet of baking paper on one of the shelves of your oven (not at the bottom of the oven) and place the jars on the shelf – making sure they're not touching each other.
- Heat your oven to 140°C and dry out the jars for around 15-20 minutes.
- Lids can be left in boiling hot water to sterilise.

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