

Beetroot Chutney

Ingredients:

- 1 bunch beetroot, about 1 kg
- 2 cloves garlic, chopped
- 2 teaspoons ginger, grated
- 500ml apple cider vinegar
- 500ml sugar
- 1 teaspoon cumin
- 2 teaspoons cinnamon
- 4 green apples
- 2 brown onions
- Juice of 1 lemon



What to do:

- 1) Cook beetroot in a pot of boiling water until tender. Drain and let stand.
- 2) When cool enough to touch remove skin and roughly chop.
- 3) Peel and dice apples and onions.
- 4) Place onions, apples, vinegar, sugar, garlic, ginger, spices and lemon juice in a medium pot.
- 5) Bring to the boil.
- 6) Once boiling add the chopped beetroot, bring back to the boil.
- 7) Turn down the heat and simmer for around 30mins until the mixture starts to thicken.
- 8) Pour into sterilised jars with a jug.