

## MICROWAVE PLUM CHUTNEY

The advantage is that small batches can be made using fresh or frozen fruit exactly when it suits you. Use a large Pyrex bowl and do not cover whilst cooking. Jars can be sterilised and warmed just prior to use by putting a little water in 3-4 jars and heating on high power for around 3 mins.

(makes approx 4 lb) I usually do half this recipe and half the cooking time

### **Ingredients:**

900g (2 lbs) plums stoned and halved  
900ml (1.5 pts) malt vinegar  
900g (2lbs) soft brown sugar  
350g (0.75lb) onions finely chopped.  
2 cloves finely chopped garlic  
450g (1lb) sultanas  
10 ml (2 tspn) dried mustard powder  
30 ml (3 tspn) ground ginger  
15 ml (1.5 tspn) ground allspice  
50g (2oz) salt  
grated rind of orange

### **Method:**

1. Heat vinegar and sugar in large casserole on high for 10 mins. Stir to dissolve sugar.
2. Add plums and cook on high for 20 mins
3. Add all other ingredients and cook on high for about 1 hour stirring occasionally until the mixture is thick with no excess liquid. Stir every 10 mins.
4. Leave to stand covered for 10 mins. Then stir and pour into sterilised jars. Cover and label.

Submitted by Nina Talbot