

## Tomato Apple Chutney

*Yield: about 6 half-pints*

*Serve this tasty chutney warmed over baked Brie for an appealing appetizer. Allow a plentiful supply of crackers and apple slices for spreading the Brie. Mix it with mayonnaise for a scrumptious sandwich spread.*

1-1/2 cups white vinegar  
2 cups chopped cored peeled apples (about 2 medium)  
5 cups chopped cored peeled tomatoes (about 7 medium)  
1-1/2 cups lightly packed brown sugar  
1 cup chopped English cucumber (about 1 medium)  
3/4 cup chopped onions (about 1 small)  
3/4 cup chopped seeded red bell peppers (about 1 large)  
1/2 cup raisins  
1 red chili pepper, finely chopped  
1/4 teaspoon finely chopped garlic (about 1/2 clove)  
1-1/2 teaspoon ground ginger  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon

1. Combine vinegar and apples in a large saucepan. Add remaining ingredients. Bring to a boil, stirring frequently.
2. Reduce heat and simmer 30 minutes, stirring frequently.
3. Ladle hot chutney into hot jars leaving 1/2 inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000', 15 minutes at 1,001-3,000', 20 minutes at 3,001-6,000', 25 minutes at 6,001-8,000', and 30 minutes at 8,001'-10,000'.

*Source: [freshpreserving.com](http://freshpreserving.com), 2018*