

Rhubarb-Orange Chutney

Yield: about 6 half-pints

10 whole black peppercorns
1 tablespoon mustard seeds
1 tablespoon Ball® pickling spice
4 tablespoons grated orange zest
2/3 cup fresh orange juice
6 cups chopped rhubarb
5 cups lightly packed brown sugar
3-1/2 cups cider vinegar
3 cups chopped onion
1-1/2 cups raisins
2 tablespoon finely chopped garlic
2 tablespoon finely chopped gingerroot
1 tablespoon curry powder
1 teaspoon ground allspice

1. Wash rhubarb and oranges under cold running water; drain. Remove leafy tops and root ends from rhubarb. Chop rhubarb into 1/2-inch pieces. Cut oranges in half and remove seeds. Juice oranges; measuring 1 cup of orange juice. Using the peel from half of one orange, remove pith and cut into thin slivers.
2. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
3. TIE peppercorns, mustard seeds and pickling spice in a square of cheese-cloth, creating a spice bag. Set aside.
4. COMBINE orange zest and juice, rhubarb, brown sugar, vinegar, onions, raisins, garlic, and ginger in a large stainless steel saucepan. Bring to a boil over medium-high heat, stirring constantly. Reduce heat and boil gently, stirring occasionally, for 45 minutes.
5. ADD curry powder, allspice, and reserved spice bag; stir well. Boil gently, stirring frequently, until thick enough to mound on spoon, about 30 minutes.
6. 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 until fit is fingertip tight.
7. PROCESS 10 minutes in a boiling water canner or atmospheric steam canner, adding 1 additional minute per 1,000 feet above sea level.. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

Source: Ball Blue Book Guide to Preserving