



## Preserve Today, Relish Tomorrow

### UCCE Master Food Preservers of El Dorado County

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## Mediterranean Apricot and Date Chutney



*Photo courtesy of Washington State University*

*Dried fruits often get forgotten in the pantry. They do get old, dry, and stale. This is one recipe that is perfect for winter preserving and uses those forgotten pantry items or items that are available year round.*

Yield: Makes about twelve 8-ounce jars

- 2 pounds dried apricots
- Water
- 3 cups lightly packed brown sugar
- 2½ cups pitted dates
- 2½ cups raisins
- 2 cups white wine vinegar
- 1 Tablespoon mustard seeds
- 1 Tablespoon salt
- 2 teaspoons ground ginger
- 1 teaspoon ground coriander

In a large bowl, combine apricots with water to cover. Let stand for 30 minutes. Drain, chop and place in large stainless-steel saucepan. Add 2 cups water, brown sugar, dates, raisins, vinegar, mustard seeds, salt, ginger and coriander. Bring to a boil over medium-high heat, stirring frequently. Reduce heat and boil gently, stirring frequently, until thick enough to mound on a spoon, about 20 minutes.

Ladle hot preserves into hot jars leaving ½ “ headspace. Remove air bubbles and adjust headspace, if necessary, by adding more hot preserves. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to finger-tip tight.

Process in a boiling water or atmospheric steam canner for: 0-6000 ft. = 10 minutes, 1000-6000 ft = 15 minutes, above 6000 ft. = 20 minutes.

Remove from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed. Label and store in a cool, dry place.

Chef's Note: The flavors of chutneys will mellow and meld in the jar. For best results store chutneys for 3-4 weeks before opening.

*Source: Ball Complete Book of Home Preserving*



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