

RUBY'S SPICY PUMPKIN CHUTNEY



750g 1cm diced pumpkin
80g fresh ginger
1 tsp cinnamon powder
1 large onion, chopped
1 tbsp oil
400g apple, peeled and 1cm diced
(Optional) A handful of pumpkin seeds

500g sugar
150g sultanas
400ml cider vinegar
2 tsp dried chilli flakes
1 tsp paprika

Put the oil in a pan with the chilli flakes, cinnamon, fresh ginger (and pumpkin seeds if adding).

Heat through being careful the spices don't burn.

Add the chopped onion and cook through for 5 mins.

Then add the vinegar, sultanas and sugar.

Bring to the boil - stirring till the sugar dissolves.

Add the pumpkin and apple and cook until the chutney is thick and the pumpkin is cooked through (this could take 2 hours).

Taste and vary spices according to your liking.

Then put into dry, clean jars and start decorating your label!

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