

# Romsey Allotment Holders Association

## Butternut apricot and almond chutney

Makes about 1.8kg/4lb

1 small butternut squash, weighing about 800gms

400gms golden granulated sugar

600ml cider vinegar

2 onions chopped

225gms ready to eat apricots quartered

Finely grated rind of 1 orange

The juice of 1 orange

1/2 teaspoon of turmeric

3 teaspoons of coriander seed

3 teaspoons of salt

115gms of flaked sliced almond

Half the butternut squash, scoop out the seeds, peel skin and cut into 2cm cubes

Put sugar and vinegar into preserving pan, gentle heat until sugar has dissolved

Add the squash, onions, apricots, orange rind and juice, turmeric, coriander seeds and salt to the pan bring the mixture to the boil.

Simmer for 45-50 mins, stirring frequently towards the end of the cooking time, until the chutney is a thick consistency and no excess liquid remains. Stir in the almonds.

Spoon into sterilised jars, cover and seal. Store in a cool place. Allow to mature for 1 month.

