



# SPICED AUBERGINE AND TOMATO CHUTNEY

## Ingredients

125g dried apricots chopped (I have substituted figs (both fresh and dry) and they work just as well)  
100g sultanas  
450ml orange juice  
2 Aubergines chopped into 1cm cubes  
3 inch piece of fresh ginger grated or finely chopped  
8 garlic cloves finely chopped  
8 cardamom pods de-seeded and crushed  
2 teaspoons of cumin seeds  
1 teaspoon of mustard seeds  
300ml cider vinegar  
375g light brown sugar  
2 x 400g tins of chopped tomatoes or your own canned tomatoes  
2 teaspoons salt  
5 dried birds eye chillies chopped/crushed

## Method

1. Wash your jam jars and place them in the oven at 100 degrees to sterilise them.
2. Soak the chopped apricots and sultanas in the orange juice for 1 hour.
3. Bring a large pan of water to the boil.
4. Boil the aubergines for 5 mins, drain them and set aside.
5. Place the soaked apricots, orange juice, aubergines, garlic, ginger, cardamom, cumin seeds into a large, heavy weight saucepan or preserving pan.
6. Add the vinegar, sugar, chopped tomatoes, salt and dried chillies.
7. Bring the mixture to the boil then simmer gently for between 1.5 to 2 hours.
8. Stir the chutney regularly to prevent it catching on the bottom of the pan.
9. Once the chutney is thick and glossy it is ready to put into the warm, sterilised jars, cool a little bit on a spoon to check the seasoning first and adjust if necessary.
10. Make sure the lids are tightened securely.

## Notes

This chutney is a firm favourite on our courses.

It is sweet and spicy and goes really well with cheese, cold cuts of meat and sausages. I also love it with omelet and macaroni cheese.

This makes 6 jam jars and keeps indefinitely, it actually gets better with age as the flavours mingle.