



**Recipe name:**

Apple Chutney

**Recipe description:**

This easy apple chutney recipe is ideal to serve with your cheese board or as a topping on a gourmet burger. Great dinner idea or lunch recipe.

**Prep time:**

10 mins

**Cook time:**

15 mins

**Serves:**

4

**Made with:**

PEPPADEW® Sweet Piquanté Peppers

**Course:**

Side / Snack

**Occasion:**

Picnic

**Ingredients:**

- 4 green apples, cored and diced
- 3 cups brown sugar
- 100g raisins
- 2 onions, diced
- 3 Tbsp butter
- 2 tsp mustard seeds
- 2 tsp coriander

- 500ml cider vinegar
- 280 g PEPPADEW® Sweet Piquanté Peppers Mild Chopped

**Method:**

1. In a large pot, melt the butter and add the onions.
2. Add the mustard seeds and sauté.
3. Add the apples, Sweet Piquanté Peppers and sugar, and mix well.
4. Add all remaining ingredients and turn to medium heat allowing the mixture to cook.
5. Once cooked, remove and pour into sterilised jars.
6. Refrigerate until needed.

**SERVING SUGGESTIONS:**

Serve the chutney with your cheese board or as a topping on a gourmet burger.