

Pectin Recipe

Ingredients:

- 3 pounds chopped, washed tart, green apples (like granny smith) with peels and cores. Crab apples are the best. Small, green, immature apples of most varieties work, too.
- 4 cups water.
- Skin, pips and juice from 1 lemon.

Apple Chutney Recipe

1. Wash, but don't peel, about seven large tart green apples (3lb).
2. Cut them into pieces and put them in a pot.
3. Add four cups of water and lemon juice, skin and pips.
4. Boil the mixture until it reduces almost in half (about 30 to 45 minutes), then.
5. Strain it through cheesecloth or a jelly bag.
6. Boil the juice for another 20 minutes,
7. Pour it into sanitized jars, and seal them to store in the refrigerator, freezer or process in a water bath.

Vegetable Chutney Recipe

1. 4lb marrow or pumpkin skinned and chopped.
2. 2lb tart apple peeled and chopped.
3. 1lb diced onion.
4. 2 pints distilled vinegar.
5. 1lb brown sugar.
6. 1lb dried fruit (optional).
7. 2 teaspoon curry powder.
8. 6-8 jam jars.

Recipe provided by Philip Shaw <http://www.fork-2-plate.co.uk/>