

## Pear, Cinnamon & Date Chutney



**Serves:** 6 x 250ml jars

**Profitability:**

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**Ingredients:**

2 apples, peeled, cored and chopped

1kg ripe pears, peeled, cored and chopped

450g dates, chopped

450g shallots, finely sliced

600ml cider vinegar

300g brown sugar

2 cinnamon sticks

**Steps:**

Put the apples, pears, dates, shallots, sugar and cinnamon sticks into a pan. Pour in half the cider vinegar and season

Bring to a simmer, stirring all the time, until sugar is dissolved. Cook for 30 minutes or until tender

Add remaining cider vinegar and simmer for another 30 minutes. Stir regularly

Remove from heat. Remove cinnamon stick, pour into sterilised preserving jars and seal

Serve with blue and strong cheeses