

Apple and Ginger chutney



Ingredients

30 ml sunflower or canola oil

1 large onion, finely chopped

1 large cooking apple, peeled and cut into 1/2-cm dice (such as the Golden Delicious apple)

125 ml Safari Pitted Dates, chopped coarsely

125 ml Safari Seedless Raisins

45 ml finely diced ginger root (1/2 cm)

10 – 15 ml dried red chili flakes (or to taste)

125 ml sugar

65 ml white vinegar

125 ml clear apple juice

salt and freshly-milled black pepper

Chef's hint: We don't claim to be 'preservers' or 'canners' ... we are just passionate about authentic and unique condiments. Preserves, jams, chutneys and pickles made from our recipes are probably not suitable to keep for years. So make small quantities and gobble them up as soon as possible. That way, nothing will spoil – least of all our reputation!

Method

Heat the oil and add the onion and apple. Sauté until translucent then add the rest of the ingredients except the seasoning.

Bring to the boil, reduce heat and simmer for about 15 – 20 minutes or until the apples are tender (but not mushy) and the liquids have reduced and thickened to your liking – you either like your chutneys dry-ish or syrupy.

A great way to reduce liquids is to remove the lid from a saucepan, increasing the heat and cooking the food rapidly until the liquids have reduced and naturally thickened. You will need to watch it though, this could be a recipe for a burnt disaster ..!

When the chutney is cooked to your liking, season to taste and serve with cheese and biscuits, pork, lamb or smoked fish or chicken.

Yields about 325 ml chutney (do store in the fridge

Source: ilovecooking.co.za

PERSKE BLATJANG



5 kg perske stukkies met die skil nog aan

1 kg opgekapte uie

1 1/2 bottels bruin asyn

4 koppies suiker

2 eetlepels sout

2 opgehoopte eetlepels kerrie poeier

1 opgehoopte teelepel cayenne pepper

24 heel naeltjies.

Metode:

Kook uie in asyn vir 10min, gooi perskes en suiker mengsel in en roer goed deur.

Kook op hoog en roer elke nou en dan en hou aan kook tot meeste van die vrugte fyn gekook is.

Die stukke wat nog te groot lyk druk ek sommer in die pot bietjie fyner met aartappel masher.

Bottel die blatjang sodra dit klaar gekook is in vuurwarm blatjang bottels.

Mrs Balls chutney



Die is absoluut finominaal heerlik, en is die naaste wat jy ooit gaan kom aan Mrs Ball's

MRS BALL'S Blatjang

(Edward Ball, haar kleinseun, het die oorspronklike grootmaat-resep verklein. Dit maak 18 bottels (mild) blatjang.

BESTANDELE:

612 g droe perskes

238 g gedroogde appelkose

3 liter bruin druiwe-asyn

2 +1/2 kg wit suiker

500g uie

120 g sout

75 g cayenne-peper

Om die blatjang sterk te maak, los net die appelkose uit en gebruik 850 g droe perskes.

METODE:

1.Spoel die vrugte goed af en week dit oornag in druiwe asyn

2.Kook vrugte in asyn en dreineer

3. Maal in klein stukkies in n meul (of versnipper met kombuismes).

4.Gooi die vrugte, suiker (opgelos in n bietjie asyn) en uie (gemaal) by en kook in n groot pot in die asyn die hoeveelheid asyn hang af van

die vastigheid: dit moenie te loperig of te dik wees nie

5. Voeg kruie by en kook vir 2-2+1/2 uur

6. Roer nou en dan met n houtspaan dat dit nie vasbrand nie doen in inle-bottels

met die bottel toe, kan dit jare bewaar word en met die oop, kan jy dit so n half jaar in yskas(koelkast) bere.

**NUT CHUTNEY SERVED WITH SAMP
AND LEGUMES**



[Lindi Claassens](#)

Liquidise 1 bunch fresh coriander, 1/2 bunch fresh mint, 3-4 cloves garlic, fresh chillies, 1 onion with 1/4 cup vinegar/lemon juice. Add roasted peanuts. Blitz until smooth. Add salt to taste.