

P 252 Ball Complete Book of Home Preserving		
Golden Gossip Chutney		Original Recipe
ingredients	1 group of 3	3 groups of 3
cinnamon stick broken into pieces	2 inch	5 inch
mustard seeds	2 tsp	2 Tbsp
whole cloves	2/3 tsp	2 tsp
shredded peeled carrots	1 1/3 c	4 c
granulated sugar	fat 3/4 c	2 1/2 c
water	3/4 c	2 1/4 c
cayenne pepper	fat 1/8 tsp	1/2 tsp
Malt vinegar	1/2 c	1 1/2 c
grated cored peeled apples	1 c	3 c
finely chopped onions	2/3 c	2 c
coarsely chopped pitted dates	1/2 c	1 1/2 c
finely chopped gingerroot	1 Tbsp	3 Tbsp
cloves garlic finely chopped	1	3
tomato paste	1 tsp	1 Tbsp
small red bell peppers, seeded diced	1	2
bottled lemon juice	A skinny 1/8 c	1/4 c
jars	3	9

1. Tie cinnamon stick pieces, mustard seeds and cloves in a square of cheesecloth, creating a spice bag.
2. In a large stainless steel saucepan, combine carrots, sugar, water, cayenne and spice bag. Bring to a boil over medium-high heat, stirring constantly. Reduce heat, boil gently, stirring occasionally until carrots are softened, about 5 minutes. Add vinegar, apples, onions, dates, gingerroot, garlic and tomato paste; stir well. Cover and boil gently, until thick enough to mound on a spoon, for about 20 minutes. Add red peppers and lemon juice. Boil gently, stirring frequently, until pepper is heated through, about 10 minutes. Discard spice bag.
3. Meanwhile prepare canner, jars and lids.
4. Ladle hot chutney into hot jars, leaving ½ inch headspace. Remove air bubbles and adjust headspace if necessary by adding hot chutney. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
5. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store