

Red's Not Truly Trailside Not Exactly Wild Plum Chutney

Adapted broadly from Harrod's Book of Jams, Jellies and Chutneys. Use with pork, turkey, duck or a sharp cheese. Makes 9-10 8-ounce jars.

3 pounds plums, wild or otherwise, pitted and halved
¾ pounds dates, pitted and chopped
3 small onions, cut in half and sliced thin
2 ½ cups malt vinegar
3 ½ cups sugar
1 tablespoon salt.
1 teaspoon ground ginger
1 teaspoon ground black pepper
2 teaspoons grated nutmeg
1 teaspoon chili flakes
½ teaspoon cardamom
1 ½ teaspoons cumin

Put the plums, dates, onions and vinegar in a large non-reactive pot and simmer for 15-20 minutes until soft.

Stir in the sugar and spices and simmer until the mixture thickens. Stir frequently to prevent sticking.

Have hot clean jars and lids ready. Pack jars with chutney, place lids on and screw the rings on loosely. Boil the jars in a preserving kettle for 10 minutes. Remove and place on a rack. Make sure that all jars have formed a slightly concave vacuum seal, then tighten the rings before storing. Any jar that has not formed a vacuum seal should be placed in the refrigerator and used promptly.