

Marrow Chutney

Ingredients

2 ½ kg	Marrow (peeled, seeds removed and cut into cubes)
1kg	Fresh or Tinned Tomatoes
450g	Onions
6 to 8	Cloves of Garlic (or 2
Cloves of Elephant Garlic)	
1 ½ kg	Soft Pale Brown Sugar
175g	Sultanas
4 Tablespoons	Salt
1 Tablespoon	Peppercorns
1 Tablespoon	All Spice
1 Tablespoon	Ground Ginger (or 1 inch of
grated fresh)	
2 Litres	Malt or White Vinegar



Method

Prepare the Vegetables

Peel the marrows and remove seeds and stringy bits in the centre, slice into stripes approx 2cm square and 1 cm thick.

Roughly chop tomatoes, if fresh

Peel and slice the onions

Peel and crush the garlic

Put all the vegetables into a large saucepan and add:

Sugar, Sultanas, Salt, Peppercorns, All Spice, Ginger and Vinegar.

Bring slowly to the boil, stirring to dissolve the sugar

Cook slowly for 1 to 2 hours or until the mixture is tender and thick (ensure it doesn't burn to the bottom of the pan!)

Spoon into warm, sterilised jars, seal, label.

This Chutney can be used straight away, but will improve with keeping