

Sweet Pumpkin Chutney



Ingredients

1 Pint	of Vinegar
2lb	Pumpkin (peeled, seeds removed and cut into cubes)
8oz	Ready to eat dried Apricots
Finely Grated Rind and Juice of 1 Orange	
2 tsp	Coriander Seeds
1	Large Onion, finely Chopped
1"	Piece of fresh root ginger, finely grated
1tsp	Cayenne Pepper
2lb	Soft Brown Sugar

Method

Place all ingredients, except the sugar, into a large saucepan and simmer for 20 minutes until the Pumpkin softens.

Add the sugar and simmer, uncovered for about 1 hour stirring occasionally until the chutney has a thick pulpy consistency.

Spoon into warm, sterilised jars, seal, label and store for one week before consumption