

Source: The Berkshire Cookery Book

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Plum Chutney

METHOD

Simmer two pounds plums, two pounds brown sugar in one and a half pints of vinegar until the fruit is soft and broken, then add one pound stoned raisins or sultanas, half ounce garlic and half pound small onions, well chopped, two ounces salt, half ounce mustard seed and one ounce ground ginger. Stir well and boil for fifteen minutes. Bottle, using vinegar proof covers.

Note: I have copied the recipe and method exactly as it is presented in the book but... I changed what I did as it seemed too wet with just 15 minutes cooking.

900g plums	15g garlic chopped and crushed
900g brown sugar – Demerara	225g small onions finely chopped
750ml vinegar – half and half pickling vinegar and wine vinegar as that was all I had	15g black mustard seed, again, all I had at the time. [Yellow might give a different flavour?]
450g raisins and sultanas mixed	30g ground ginger
	60g salt [This seemed a lot, and I don't usually cook with salt at all as my husband worries about blood pressure, so I left this out completely.

Simmer the plums, halved and stoned, and brown sugar in the vinegar until the fruit is soft and broken. [Perhaps this should be done in an open pan to allow evaporation and reduction of the liquid?]

Add the raisins or sultanas, garlic and onions, well chopped, salt [if using], mustard seeds and ground ginger.

Stir well and boil for fifteen minutes or much longer until the juices are thickened and show no loose vinegar when scraped across the pan with a wooden spoon.

Bottle, using vinegar proof covers.

Submitted by Suzanne Senter