

## **Apple Chutney**

### Ingredients

- 3 Quarts sliced peeled tart apples
- 3 lemons, sliced thin and seeded
- 2 cups chopped onion
- 2 pounds seedless raisins
- 1 pound currants
- 4 cups brown sugar, firmly packed
- 4 cups vinegar
- ¼ teaspoon **Watkins Organic Garlic Powder**
- 1 tablespoon **Watkins Organic Ground Ginger**
- ½ teaspoon **Watkins Organic Red Pepper**
- 2 cups vinegar

### **Directions**

Chop apples and lemon slices, add onion, raisins, currants and spices and bring to a boil. Cook and stir occasionally until the apples are tender and the mixture is thick and clear. Pour into small sterilized jars and seal at once.

Yield: 7 or 8 pints of chutney.

Recipe from: <http://trustednaturalhomeproducts.com>