**Beetroot Chutney Recipe**

**Ingredients**

4lb Beetroot – cooked

2lb Apples – peeled, cored and chopped

1lb Onion - chopped

2 lemons rind and juice

2 tsps ground ginger

2 tsps salt

1tsp ground pepper

1 litre malt vinegar

1lb sugar

**Method**

1. Peel and cut the beetroot into cubes.
2. Place the onions in a large preserving pan with a little of the vinegar and cook for a few minutes to soften. Add the beetroot, apples, lemon rind and juice, ginger, salt, ground pepper and remaining vinegar.
3. Stir in the sugar. Simmer gently until thick.
4. Pour into cooled, sterilised jars, seal with vinegar proof lids and label. Store ideally for 6-8 weeks before using.