

Apricot and Almond Chutney



This chutney is traditionally served with spiced beef (corned beef) on Christmas Day in Ireland. I serve it with roasted goose. Truth be told, it tastes great with just about everything!

Enjoy!



Recipe serves	Prep Time	Cook Time
	20m	1h

Instructions

This is something that you may want to make in advance, one because it stores nicely and improves over time.

Ingredients	Amount	
no soak dried apricots	1	lb
brown sugar	8	oz
onion, chopped	1	
cooking apple, chopped	1	
fresh root ginger, grated	2	tbs
coriander seeds, toasted & crushed	1/2	tsp
almonds	3	oz
tabasco & salt		

1. Mix all the ingredients in a large saucepan.
2. Heat gently, stirring all the time, until the sugar has dissolved.
3. Simmer for about an hour (don't over cook).
4. Spoon into warmed, sterilized jars and seal immediately.