

## Apple & Green Tomato Chutney

2 lbs. firm, tart apples  
3 lbs. completely green tomatoes  
2 C. dried sour cherries, cranberries or currants  
2 medium red onions, diced  
2 t. minced garlic  
2 C. packed brown sugar  
1 C. white sugar  
2 t. kosher salt  
2 C. Cider vinegar  
4 T. minced fresh ginger  
1&1/2 T. mustard seeds  
1 t. ground cinnamon  
2 t. ground coriander  
1 t. minced hot red pepper, or to taste

Peel, core & cut apples into 1/2" pieces. Core green tomatoes & cut into 1/2" dice. Place both in a non-reactive pan & add dried fruit, red onion, garlic, both sugars, salt & vinegar. Stir well & bring to a boil. Reduce to a simmer & cook slowly, stirring often for 30 min. Add remaining ingredients. Return to a boil, reduce to a simmer and cook until the chutney mounds on a spoon. Taste & adjust the seasonings. Ladle into hot canning jars & seal or just cool & refrigerate. Chutney improves with age! Yields about 8 Cups.

