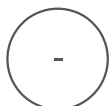


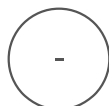
Blackberry Chutney



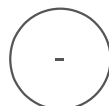
Cook



Prep



Serves



Skill



Ingredients

- 1 tbsp olive oil
- 1 red onion, finely chopped
- 3cm ginger, finely chopped
- 2 large red chillies, finely chopped
- 1lb blackberries
- 45g caster sugar
- 30ml red wine vinegar

Method

Heat the olive oil in a Kilner jam pan, add in the red onion, ginger and chilli.

Fry gently for 4-5 minutes until softened.

Add blackberries and cook for 3-4 minutes, stirring regularly.

Add the sugar and vinegar, mixing well.

Bring to the boil and simmer for 15-20 minutes until thickened.

Whilst still hot, spoon the chutney into hot sterilised Kilner jars, then seal them.

Recipe courtesy of Kilner