



## **Green Tomato Chutney**

*By Olive Hitchen*

*2lbs apples*

*2lbs green tomatoes*

*4 large onions*

*3/4 lb sultanas*

*1lb demerera sugar*

*2 teaspoons salt*

*1/2 teaspoon mixed spice*

*1/2oz mixed pickling spice*

*1 quart vinegar*

*Chop the apples, tomatoes and onions. Put the pickling spice in a piece of muslin or scalded J cloth. Place everything in a large pan (not aluminium as the vinegar reacts with the metal). Cook slowly until the mixture is a fairly thick consistency. Place in warm jars*