



## Spicy Pumpkin Chutney

**Recipe source:** Elise Ioverio

**Season:** Summer

**Type:** Condiment

**Difficulty:** Easy

**Serves:** Many

**Fresh from the garden:** pumpkins, apples, and onions

Equipment	Ingredients
<ul style="list-style-type: none"><li>• Sharp knife</li><li>• Chopping board</li><li>• Measuring spoons and cups</li><li>• Large pot</li><li>• Wooden spoon</li></ul>	<ul style="list-style-type: none"><li>• 500g pumpkin, diced</li><li>• 1 granny smith apple, diced</li><li>• 1 red onion, diced</li><li>• 1 tablespoon mustard seed</li><li>• ¼ teaspoon cayenne pepper</li><li>• 450 ml vinegar</li><li>• 250 g brown sugar</li><li>• 1 tablespoon salt</li><li>• 2 teaspoons mixed ginger</li><li>• ¼ teaspoon pepper</li><li>• 1 teaspoon ground clove</li></ul>

### What to do:

1. Chop pumpkin apple and onion into small 0.5 cm pieces. Place in a large saucepan and add all other ingredients, except the sugar.
2. Cook until softened and slightly reduced.
3. Add sugar
4. Continue cooking on a medium heat until thickened.
5. Place hot chutney in sterile jars.