

Spicy Apple and Raisin Chutney

This is a traditional chutney and a typical crowd pleaser. It goes really well with roast pork or with Cheddar cheese.
Ingredients:

900g/2lbs apples, peeled, cored and chopped

2 medium onions, chopped

125g/ 1/2 cup raisins

1 tsp coriander

1 tsp paprika

1 tsp ground ginger

1 tsp salt

350g/ 1 1/2 cups sugar

425ml/ 13/4 cups cider vinegar

Method:

Put all ingredients into a large pot.

Slowly bring to the boil and simmer gently for 2 hours, stirring occasionally.

Cool down and add to sterilised jars.

Seal and keep in a dark, cool place for at least a month until ready to serve. JuicyChef's Cranberry Sauce

Jamaicans enjoy cranberry juice, so why not sauce? It's excellent with turkey or a lovely roaster chicken. Yes, I know it's not local, but it's available, so why not give it a go if you can afford it? In select supermarkets you can now find fresh or frozen cranberries for the holiday season.

Ingredients:

500g/2 cups fresh or frozen cranberries

2 cups of sugar

125ml/1/2 cup of water

1/2 tsp ground ginger

1 cinnamon stick

Grating of nutmeg

2 cloves

1 tbsp aged rum

1 orange, juice and zest

Method:

In a medium saucepan, add cranberries, sugar and water, mix well and bring to a boil on high heat then reduce to medium heat.

Add ginger, cinnamon stick, nutmeg, cloves, orange juice and zest and continue simmering for 10 minutes then turn off the heat.

Add rum and mix well. You should have a nice chunky texture as some fruit will remain whole, while others would have burst.

Cool down and chill until ready to use. This can be made up to one week before using. Serve at room temperature. JuicyChef's Sorrel Chutney

I love sorrel chutney and there are excellent brands on the market. I first published this recipe in the former Air Jamaica's Skywritings magazine a few years ago and it has been one of my most popularly requested recipes, so today I am sharing it with you, my dear Thursday Food readers.

Ingredients:

6 cups/1 1/2 lb of sorrel calyces

2 cups/500g sugar

2 cups/ 1/2 litre water

1 onion, finely diced

1 garlic clove, finely minced

1 1/2 Inch piece ginger, finely grated

1 lime, juiced

1 tbsp white cane vinegar

6 Pimento (allspice) grains, crushed

1 yellow Scotch bonnet, deseeded and finely chopped

1 cup golden raisins

Method:

In a large non-reactive saucepan add water, sugar, pimentos, ginger and garlic and bring to a boil over high heat then reduce to a simmer.

Add sorrel calyces, raisins, lime juice, vinegar and Scotch bonnet and stir well.

Keep stirring occasionally and continue cooking until the mixture has the consistency of jam.

Remove from heat and cool down.

Place chutney in sterile jars and it is ready to use; however, the flavour improves after a couple of days.