

## Chillie & Apple Chutney



### Ingredients

500 g	Apples
350 g	Chillies – fresh
2-3 Tblsp	Garlic
2 Tblsp	Ginger (Paste/Fresh)
½ Tsp	Salt (To taste)
1 Cup	Sugar
1 Cup	Vinegar

### Preparation

Wash the Chillies and Apples and cut into pieces approximately 1”/2.5 cm. Put into a pan and add the Vinegar, Sugar, Ginger, Garlic and Salt.

Stir occasionally until Chillies and Apples are cooked. Put aside to cool.

Once cooled, use a Blender, Food Processor or any other appliance that will mix the entire mixture into a “Chutney”.

Enjoy.