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Squash Chutney

8 cups white vinegar
1 cup minced fresh ginger
2 heads garlic cloves, minced
5 large jalapeños, seeded and minced
2 small white onions, minced
2 small red onions, minced
1 small yellow onion, minced
1 pound raisins
4 pounds sugar
2 tablespoons salt
1 tablespoon curry powder
1 tablespoon turmeric
1 teaspoon paprika
1 teaspoon white pepper
1 teaspoon black pepper
1 teaspoon cayenne
1 tablespoon allspice
4 red tomatoes, peeled and chopped
6 tomatillos, chopped
5 pounds squash, peeled and chopped
4 green apples, peeled and chopped
1 large pineapple, peeled and chopped
6 bananas, peeled and cut into thirds

Start a large pot of water boiling.

In another large pot, add the first 17 ingredients. Mix well to dissolve the sugar. Bring to a boil, reduce the heat and simmer for 30 minutes.

While the vinegar is simmering, start cooking the fruits, one by one, in the boiling water. Cook them until they are soft enough to mash with a fork. Scoop the cooked fruit out of the boiling water with a slotted spoon and mash it. Put it into a bowl until you have all of your fruit cooked.

Add the mashed fruit into the vinegar and mix well. Bring the mixture to a boil and simmer, softly, for approximately 2.5 to 3 hours until it thickens and has the consistency of marmalade.

Prepare you jars as per the instructions on the box. Fill them with the chutney and keep them, in the fridge, for as long as 6 months.

If you are giving the chutney as a gift put a nice label on the jar listing all of the ingredients.