



# Burley Model Allotments

## Uncooked Rhubarb Chutney

After making, you have to wait three months before you can start eating. The recipe makes 9 1lb jars and will keep well for up to a year.

### Ingredients

- 4 lb. rhubarb
- 2 lb. onions
- 1 lb. currants
- 1 lb. raisins
- 1 level tbsp. ginger
- 1 tbsp. mustard powder
- 1 tsp salt
- grated rind of one orange
- 1 lb. soft brown sugar
- 1 pint vinegar

### Method

1. Put the rhubarb, onions, currants and raisins through a food processor or mincer.
2. Add all other ingredients and stir well.
3. Cover with a tea towel and leave for a couple of days.
4. Place into clear jars and seal.
5. Eat with cheese.