Beetroot and Tomato Chutney

Season: Summer
Type: Preserve
Difficulty: Medium
Recipe Source: Perfect preserves by Joan Wilson
Fresh from the garden: beetroot, tomatoes

Equipment:
- Knives
- Chopping boards
- Cup measures
- Spoon measures
- 2 large saucepans
- Wooden spoon
- Heat proof jug

Ingredients
- 1.75kg beetroot
- 1.25 kg tomatoes
- 1.25 kg onions
- 5 cups malt vinegar
- 2 ¼ cups sugar
- 3 teaspoons turmeric
- ¼ cup extra vinegar
- ½ teaspoon cayenne pepper
- 4 teaspoons salt
- 2 tablespoons plain flour

What to do:
- Sterilise the jars
- Gently simmer the beetroot in their skins until tender
- Cool and peel
- Mince the beetroot in a kitchen whiz
- Chop the tomatoes
- Peel and chop onions
- Cook tomatoes and onions in a small amount of water until tender
- Add the beetroot, 5 cups of vinegar, sugar, turmeric, cayenne and salt
- Bring to the boil and boil for 20 minutes
- Blend the flour with the extra vinegar to form a paste
- Add this to the pan
- Stir continuously until thick
- Pack into hot sterilised jars and seal