Spiced Pumpkin Chutney

Season: Winter
Type: Preserve
Difficulty: Medium
Serves: 4-6 Jars
Fresh from the garden: Pumpkin, chilli, ginger
Recipe source: www.nytimes.com

**Equipment:**
- Jars
- Knife
- Chopping board
- Scales
- Bowls
- Cup measures
- spoon measures
- Grater

**Ingredients:**
- 1 x 1.3 kg pumpkin
- 2 onions
- 2 red chillies
- 2 cups brown sugar
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 2 teaspoons cloves
- 1 teaspoon salt
- 3 tablespoons fresh ginger
- 2 ½ cups white vinegar

**What to do:**
- Peel, seed and dice pumpkin
- Chop onion finely
- Deseed chillies and chop finely
- Place all ingredients into a heavy based saucepan
- Bring to boil then reduce heat to medium/low
- Simmer for 45 minutes or until the pumpkin is tender and the chutney is thick.
- Meanwhile, sterilise the jars
- Once cooked pour into jars and seal

**Notes:**
To sterilise jars
* Wash in warm soapy water then rinse thoroughly
* Place onto baking tray lined with paper towel
* Place into a cold oven then turn oven temperature to 100°C
* Leave jars in oven until chutney is ready to bottle

**KIDS bottling your chutney must be done with an adult as the jars must be warm and the chutney hot when you bottle it.**
* Bottle and seal when warm
* Label with name and date that you made your jam