

Feijoa, Lime and Date Chutney

- 1 kg limes chopped up (use a food processor)
- 3kg feijoas (top & tail and chop up in food processor)
- 1.5 cups dates – chopped up
- 1 cup sultanas/raisins
- 1 onion – chopped up
- 2 cups oil
- ½ cup mustard seed
- 4 Tbsp fenugreek seed
- 4 Tbsp whole coriander seed
- 4 Tbsp cumin seed
- 2 Tbsp salt
- 400g prepared ginger (from jar)
- 5 Tbsp chilli powder
- 2.5 cups malt vinegar
- 1.5/2 kg sugar
- 12 large peeled garlic cloves, halved lengthwise (or use from jar – 4 tbsn)
- 4 kaffir limes leaves (if you have)

Method:

Heat oil in a large, heavy based pot over a medium heat. Add mustard seeds and shake gently until they start to pop. Remove from heat. The seeds will continue to pop for a minute or two, but you don't want to risk burning them or the other seeds which cook at a lower temperature. Have all your seeds and spices measured out along with the ginger.

Place pot back on lower heat and stir in the seeds and cook for a few minutes. Stir in ginger and chilli powder, stirring a minute or two more.

Add this to the prepared feijoas, limes, onion, dates and sultanas. Cook to simmer gently for 5-10 minutes before adding the vinegar, sugar, salt, garlic and lime leaves.

Simmer uncovered for 1.5 to 2 hours over a low to medium heat, stirring regularly.

At the end of cooking time, watch carefully and stir regularly to prevent scorching on the bottom of the pan.

The cooked chutney should have reduced by about half and the surface of a little bit spooned onto a saucer should 'wrinkle' when nudged. (place a small teaspoon on a cold saucer and place back in the fridge for 5 minutes and then test it)

Place the mixture into hot sterilised jars. (I got this recipe from Rowan Bishop in the Herald and adapted it slightly.)

