

## Apple Chutney

- 1 kg apples diced
- 1 t. salt
- 2 t. oil
- 1 t. mustard seeds
- 2 cloves garlic
- 1 t. ginger, grated
- 1 ½ t. cumin
- 1 t. turmeric
- 1 t. pepper
- 1 c. vinegar
- 1 c. sugar
- ½ c. lemon juice
- ¼ t. cayenne

Salt apples generously and let sit for 1 hour. Drain. Heat oil; add mustard seeds, garlic, ginger and fry, stirring, for a couple of minutes. Add cumin, turmeric and pepper for a few seconds. Add apples, vinegar, sugar, lemon and cayenne. Simmer on low heat for ½ hour, stirring occasionally.