

Orange Rhubarb Chutney



Combined with this unique spice blend, rhubarb creates an exciting new condiment to serve with meat or poultry. It's also an excellent addition to cheese trays.

Yield: 6 x 250 ml jars

Source: www.bernardin.ca

2 medium oranges, zest and juice
6 cups (1500 ml) chopped rhubarb
3 cups (750 ml) coarsely chopped onions
1- 1/2 cups (375 ml) raisins
5 cups (1250 ml) lightly packed brown sugar
3 -1/2 cups (875 ml) cider vinegar
2 tbsp (25 ml) Each: crushed garlic & minced gingerroot
1 tbsp (15 ml) Each: curry powder & pickling spice
1 tsp (5 ml) ground allspice
10 peppercorns
1 tbsp (15 ml) mustard seed

1. Using a vegetable peeler, remove colored zest from oranges; finely chop. Squeeze juice; measure 2/3 cup. Combine orange zest and juice, prepared rhubarb and onions, raisins, brown sugar, vinegar, garlic, gingerroot, curry powder, pickling spice and allspice in a large stainless steel saucepan.
2. Tie peppercorns and mustard seed in a square of cheesecloth, creating a spice bag; add to fruit mixture. Bring to a boil, stirring constantly to prevent scorching. Boil gently, uncovered, stirring occasionally, 1 1/2 to 2 hours or until mixture is thick. Discard spice bag.
3. Place 6 clean 250 ml mason jars on a rack in a boiling water canner; cover jars with water and heat to a simmer (180°F/82°C). Set screw bands aside. Heat SNAP LID® sealing discs in hot water, not boiling (180°F/82°C). Keep jars and sealing discs hot until ready to use.
4. Ladle chutney into a hot jar to within 1/2 inch of top of jar (headspace). Using nonmetallic utensil, remove air bubbles and adjust headspace, if required, by adding more chutney. Wipe jar rim removing any food residue. Centre hot sealing disc on clean jar rim. Screw band down until resistance is met, then increase to fingertip tight. Return filled jar to rack in canner. Repeat for remaining chutney.
5. When canner is filled, ensure that all jars are covered by at least one inch of water. Cover canner and bring water to full rolling boil before starting to count processing time. At altitudes up to 1000 ft (305 m), process –boil filled jars – 10 minutes.
6. When processing time is complete, remove canner lid, wait 5 minutes, then remove jars without tilting and place them upright on a protected work surface. Cool upright, undisturbed 24 hours; DO NOT RETIGHTEN screw bands.
7. After cooling check jar seals. Sealed discs curve downward and do not move when pressed. Remove screw bands; wipe and dry bands and jars. Store screw bands separately or replace loosely on jars, as desired. Label and store jars in a cool, dark place. For best quality, use home canned foods within one year.