

## Spiced Apple Chutney



### Ingredients:

- 4 medium-sized apples
- 1 tablespoon vinegar
- 1 teaspoon vegetable oil
- 2 tablespoons golden raisins
- 1 tablespoon grated ginger
- 1/2 teaspoon mustard seeds
- 1 teaspoon chili flakes
- 3 tbsp brown sugar
- 1/2 teaspoon cinnamon powder
- 1/2 teaspoon black pepper powder adjust as per taste
- 1/4 teaspoon garam masala
- Salt as per taste

### Instructions

1. Peel and cut the apples into small pieces.
2. Heat oil in a pot and add mustard seeds.
3. When the seeds start spluttering add ginger and raisins.
4. Saute for a few seconds and then add the apples.
5. Add chili flakes, cinnamon and pepper powder, garam masala, vinegar and salt
6. Mix, and cover the pan. Cook until the apples turn soft and mushy. (15mins)
7. Stir to make sure that the apples don't stick to the bottom.
8. When the apples turn mushy, remove the lid and add brown sugar.
9. Mix and cook for another 2 minutes or until the sugar dissolves.
10. Put in a serving bowl. Let it cool.
11. Wash and dry dirty dishes. Wipe down benches. Empty Compost. Put dirty tea towels in laundry.