

## **Mediterranean Apricot and Date Chutney**

**Source:** Ball Complete Book of Home Preserving (p.241)

**Yield:** Makes about twelve 8-ounce jars

2 pounds dried apricots  
Water  
3 cups lightly packed brown sugar  
2½ cups pitted dates  
2½ cups raisins  
2 cups white wine vinegar  
1 Tablespoon mustard seeds  
1 Tablespoon salt  
2 teaspoons ground ginger  
1 teaspoon ground coriander



### **Procedure:**

1. In a large bowl, combine apricots with water to cover. Let stand for 30 minutes. Drain, chop and place in large stainless steel saucepan. Add 2 cups water, brown sugar, dates, raisins, vinegar, mustard seeds, salt, ginger and coriander. Bring to a boil over medium-high heat, stirring frequently. Reduce heat and boil gently, stirring frequently, until thick enough to mound on a spoon, about 20 minutes.
2. Meanwhile, prepare canner, jars and lids.
3. Ladle chutney into hot jars, leaving ½ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot chutney. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

### **Chef Scotty's Notes:**

Try this flavorful chutney with roast lamb or chicken and Moroccan couscous.

## **WSU Clark County Master Food Preservers**

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### **Food Preservation or Food Safety Questions?**

Contact us via our Food Preservation & Safety Helpline  
360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article Apricots published on August 12, 2016.

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