**Autumn tomato chutney**

Makes about 1.5 litres / 2¾ pints

* 1kg ripe tomato, peeled and chopped
* 750g cooking apple, peeled, cored and chopped
* 375g light muscovado sugar
* 250g onion, chopped
* 250g raisins
* 1 green pepper, deseeded and chopped
* 2 tsp salt ½ tsp ground ginger
* 350ml cider vinegar
1. Put all the ingredients into a large pan and bring to the boil over a medium heat. Stir occasionally until the sugar has dissolved. Boil the mixture, uncovered, for about 45-50 mins until the fruit is tender and thickened. Cool, then transfer the mixture to a sterilised jar and seal.