Ingredients:

* 4 Large (or 6 small) Green Cooking Apples, peeled, cored and chopped
* 2 Cloves Garlic, chopped
* 1 Onion, finely chopped
* 2 Red Chilies, seeds removed and chopped
* 1/2 cup Fresh Ginger, peeled and chopped
* 1 cup Raisins
* 1 1/2 cup brown sugar
* 1 T mustard seed
* 2 t salt
* 2 1/2 cups cider vinegar

PREPARATION:

Place ingredients in large stainless or enamel sauce pan and stir in the brown sugar until dissolved.  Simmer until mixture is think (about 1 1/2 hours).  Pour into jars and seal.

This pairs wonderfully with any of our hard ciders but really well with the sweet cider. This is a great garnish for game meats, your thanksgiving meal!

*By: Chelsea Sugar*