

Peach Chutney



Sweet, tangy, spicy chutney – This is the ultimate accompaniment to your savoury Christmas ham – a must try recipe!

Ingredients

- 4 red onions, sliced
- 6 garlic cloves, peeled and smashed
- 1 large red chilli, sliced into 3
- 2 x 275g whole cranberry sauce/jelly
- 4 tbsp red wine vinegar
- 4 peaches, diced
- 2 sprigs rosemary

Method:

1. In a small saucepan over medium heat, drizzle a little olive oil and add the onions, garlic and chilli and cook for 2-3 minutes before adding the cranberry sauce and vinegar. Cook for a further 2 minutes before adding the peached and rosemary sprigs. Season with salt and pepper.

2. Bring the heat to a simmer and let it cook until the peaches and onions have softened and slightly reduced.
3. Serve as a side to a glazed ham, roasted pork or a Ploughman's lunch.