

Rhonda's Famous Spicy Mango Chutney

Created by Rhonda Wise, 1994

Preparation time: 30 minutes, cooking time: 1.5 hours

Makes: ~Ten 375g Jars

Notes:

- *All weights are after peeling and removal of seeds.*
- *Will keep for 12 months unrefrigerated.*
- *Once opened, refrigerate and use within 14 days.*
- *The chutney mellows with age, losing some of its chilli bite.*
- *Label jars with the date of manufacture.*
- *Thoroughly wash and dry jars before bottling.*

Equipment

- Preserving pan (Large pot with lid - minimum 4.8 litre)
- Chopping board
- Cooks knife (or any knife for chopping)
- Kitchen scales
- Cup measurers
- Liquid measuring jug
- A wooden (or plastic) stirring spoon.

Ingredients:

- 500g ripe Turpentine mangoes, cut into 1cm cubes.
- 1.5 kg ripe eating mangoes, cut into 1cm cubes.
- 500g just ripe eating mangoes, cut into 1cm cubes.
- 350ml white vinegar
- 350ml malt vinegar
- 250g raisins, coarsely chopped.
- 125g pitted dates, coarsely chopped.
- 65g ginger, grated.
- ¼ cup bird's eye chilli with seeds in, chopped
- 6 long red chillies, sliced lengthwise with seeds removed.
- 250g Granny Smith apples, peeled and cored, cut into 1cm cubes.
- 250g brown onion, chopped coarsely.
- 375g white sugar
- 375g brown sugar
- Salt to taste

Ingredients Notes:

1. Turpentine, or any stringy variety of mango. If you can't get Turpentine mangoes, Bowen or KP (Kensington Pride) mangoes can be used, but it's better to thicken and hold it together with some stringy mangoes.
2. KP or Bowen mangoes are to be added in half an hour before you finish the cooking. This is for presentation purposes. However, they **MUST** be cooked for at least 30 minutes, so they do not ferment when bottled.
3. Do not use brown vinegar, as it has too much acid.
4. Peeled and grated fresh ginger, if not available, bottled crushed ginger should be placed in the cooking chutney 30 minutes before finishing cooking.
5. When bottling, the chillies should be pushed to the outside of the jar for presentation.
6. Don't use dark brown sugar, as it makes the colour of the chutney too dark and less appetizing.
7. Don't use too much salt as the flavour of the chutney matures.

Method:

1. Add all the ingredients except the mangoes into a large preserving pan. Put the lid on as we want to keep the steam in the boiler and bring it to a boil. Then, reduce to a simmer for approximately 20-30 minutes to soften the apples, stirring occasionally to dissolve all the sugar.
2. Add 2kg of ripe chopped mangoes and simmer on low heat with the lid off. Stir every 5 minutes to prevent catching on the button until thickened. Depending on your stove, this should take about 1 hour, perhaps longer.
3. Add salt to taste. Add the last ½ kg of just ripe Bowen or KP mangoes and the sliced long red chillies. Cook for a further 30 minutes on low heat, stirring regularly.
4. Ensure the last mangoes added are fully cooked before bottling. Bottle immediately while hot. Ensure some long chillies and yellow mango cubes show on the outside of the jar for decoration.