Fresh apple chutney

Thin strips of raw apple with onion, green chilli, parsley and green ginger, dressed with vinegar and oil.

Makes
1 batch

Kind
Sauces and preserves

From
India, Madras

Source
Culinary Jottings: a treatise in thirty chapters on reformed cookery (fifth edition), 1885

Allergens

Check the label for

barley (gluten): vinegar
peanuts: salad oil
tree nuts: salad oil
soya: salad oil
sesame: salad oil
sulphites: vinegar

Suits vegetarians and vegans.

Worked out from the ingredients as written. Products differ, so read their labels. How allergens are worked out

Ingredients

- [ ] 3 tablespoons apples, heaped spoonfuls, cut into thin strips
  In the source: “say three heaped up table-spoonfuls”
- [ ] 1 teaspoon onions, finely minced
- [ ] 1 teaspoon green chilli, chopped
- [ ] 1 teaspoon parsley
- [ ] 1 teaspoon green ginger, chopped
  In the source: “a tea-spoonful of chopped green ginger”
- [ ] ½ tablespoon vinegar
  In the source: “a dessert-spoonful of vinegar in which a pinch of sugar has been dissolved”
- [ ] 1 pinch sugar
- [ ] ½ tablespoon salad oil
  In the source: “a dessert-spoonful of salad oil”
- [ ] salt, at discretion
- [ ] ground black pepper, at discretion

You will need

- a saucer

Method

1. [ ] Cut the apples into thin strips 2.5 cm long.
2. [ ] Mix with them the onions, the green chilli, the parsley and the green ginger.
3. [ ] Dissolve the sugar in the vinegar, and moisten the mixture with it and with the salad oil.
4. [ ] Dust over it salt and ground black pepper at discretion.
5. [ ] Serve in a saucer.

Notes

- Mrs Beeton's Book of Household Management defines a dessert-spoonful as "the half of a table-spoonful".[3]

The apples

Wyvern does not say which apples to use.[1] Mrs Johnson's apple chutnee, in a London book on Anglo-Indian cookery, takes "two sour apples".[2]

This recipe

It follows Culinary Jottings: a treatise in thirty chapters on reformed cookery (fifth edition). The source uses British measures (pounds, ounces and imperial pints); the metric and US amounts are this site's conversions. This site has no kitchen and has not cooked the recipe.

What was changed: The source has no recipe headed apple chutney. It says that "mango or apple chutney is made like cucumber chutney with the addition of a tea-spoonful of chopped green ginger"; we have written out its cucumber chutney with apple in the place of cucumber, and added the ginger. We keep its name "green ginger", by which we understand fresh root ginger; the source does not define it. Its two dessert-spoonfuls are given as half a tablespoon each. The centimetres are our conversion of its inch. It gives no yield; the saucer is its direction for serving all fresh chutneys.

How the recipes are chosen and converted

Sources

1. Culinary Jottings: a treatise in thirty chapters on reformed cookery (fifth edition) (https://archive.org/details/b21528160), "Wyvern" (A. R. Kenney-Herbert); Higginbotham and Co., Madras; Internet Archive (the copy of the University of Leeds Library), 1885.
2. Anglo-Indian and Oriental Cookery (https://archive.org/details/b21528780), Mrs. Grace Johnson; W. H. Allen & Co., London; Internet Archive (the copy of the University of Leeds Library), 1893 (the library's date; the title page is undated).
3. The Book of Household Management (https://www.gutenberg.org/ebooks/10136), Mrs. Isabella Beeton; S. O. Beeton, London; Project Gutenberg, 1861.

From The World of Apples, apple.io/recipes/fresh-apple-chutney/