

## **Nigel Slater's Hot, Sweet Plum Chutney**

750g of plums (about 1 1/2 pounds)  
350g of onions (about 3/4 pound)  
125g of raisins (about 3/4 cup)  
250g of light muscovado sugar (1 1/4 cups)  
1/2 tsp of crushed dried chillies  
2 tsp yellow mustard seeds  
150ml of apple cider vinegar (5 1/2 fluid ounces)  
150ml of malt vinegar (5 1/2 fluid ounces)  
a cinnamon stick broken in two

Halve the plums, discarding the stones. Peel and roughly chop the onions. Put the fruit and the onions into a large heavy bottomed saucepan. Add the remaining ingredients. Bring the mixture to the boil, then reduce the heat to low. Simmer on low heat, stirring occasionally, for about an hour. (DO not forget to stir it occasionally as it may catch if you don't and you don't want that to happen!) Pour into hot and sterilized jam jars. Seal.