

Green Apple Chutney

1 1/2lbs Granny Smith Apples

3 cloves of garlic, smashed and chopped

6oz of apple cider vinegar

1 cup of light brown sugar

2tspn of cinnamon

Salt and pepper to taste

2/3 cup currents

1/4 cup of sliced almonds

Pinch of crushed red pepper

Peel and chop apples. Put all ingredients in a pot. Bring to boil, then reduce heat, cook until it becomes thick and fruit is soft.

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