

## **Beet Chutney with Apples and Spices**

*Adapted from the recipe for [Spiced Beetroot & Orange Chutney](#) on the [BBC Good Food](#) website*

Yields about 3 cups chutney

*This beautiful chutney would be dynamite as part of a cheese and charcuterie tray and would pair equally as well with roasted turkey or pork.*

1 1/2 lbs beets, peeled and cut into 1/4-inch cubes (wear latex gloves)  
Zest and juice (about 1/2 cup) from 1 large or 2 small oranges  
1/2 lb Granny Smith apples, peeled, cored and grated  
1 small yellow onion, finely chopped  
1 1/3 cup red wine vinegar  
1 1/3 cup granulated sugar  
1 tablespoon whole yellow mustard seeds  
1/2 tablespoon ground cinnamon  
1 teaspoon whole coriander seeds  
1/4 teaspoon ground cloves

Add all the ingredients to a medium, heavy-bottomed saucepan and stir to combine. Bring to a boil and then reduce the heat to a low simmer. Simmer, stirring occasionally, for 1 1/2 hours until beets are tender and mixture has thickened. Remove the saucepan from the heat and allow to cool.

Serve immediately or store refrigerated in a glass container for up to 2 weeks.

**This recipe came from Minced blog ([www.mincedblog.com](http://www.mincedblog.com)).**