

# Quick & Delicious Rhubarb Chutney

Contributed by Beryl & Dave Margison – Plot 7b/26



*Makes a 500ml jar of chutney.  
Ready in 35 minutes.*

*Try it with smoked mackerel,  
ham, Cheddar or pork.*

## Ingredients:

500g rhubarb  
1 medium onion, finely chopped  
100ml cider vinegar or white wine  
vinegar  
1cm piece fresh ginger, finely  
chopped  
200g sugar

## Method:

1. Trim and wash the rhubarb then slice it, like celery, into fairly fine chunks.
2. Heat the onion, vinegar, ginger, sugar and salt in a wide-based non-aluminium pan. Bring to a rolling boil for about 5 minutes then add the rhubarb. Reduce the heat and simmer for 15 minutes, until slightly thickened. If you're making the chutney to use at a later date, you can put it into a 500ml sterilised jar, still hot, at this point.
3. If you're using the chutney now as a dressing for smoked mackerel, allow it to cool until just warm, then spoon it over part of the fillet with a slotted spoon. A really peppery leaf, such as rocket or watercress, will round off the dish nicely.