

Choko Chutney

6 cups Chokoes
6 cups Apples
4 cups Onions
2 cups Sugar
2 tablespoons Garlic
2 tablespoons Ground Ginger
3 teaspoons crushed Cloves
3 teaspoons Cayenne Pepper
7½ cups Vinegar
1 cup Treacle
2 tablespoons Salt

Put chokoes, apples and onions through a mincing machine. Then mix all the ingredients together and boil until the mixture is thick. Approx. 1½ hours.

When cold, bottle and cover down airtight.

Note: Marrows may be used instead of chokoes.