

# **RHUBARB CHUTNEY**

**Bonnie Herbold**

5 cups rhubarb

5 cups apples

1 seeded chopped lemon

1 clove garlic

2 onions sliced

6 cups brown sugar

3 cups seeded raisins

1/4 cup fresh gingerroot

1 1/2 teaspoons salt

3 hot chili peppers

5 cups of vinegar (mixed apple cider and balsamic vinegars)

3 chopped red/orange/yellow peppers, seeded and sliced

1 teaspoon turmeric

Boil sugar, vinegar, ginger, tumeric, and then add chopped ingredients.  
Simmer until thickened into sauce, at least 2 hours.