

# Hedgerow Chutney

## Ingredients :

- 8 red onions peeled and chopped
- 200g brown sugar
- 150ml balsamic vinegar
- 150ml red wine vinegar
- 200g hawthorn berries
- 50g rose hips

## Method:

1. Remove any stalks and green bits from the hips and berries, add them to a large pan with 150ml red wine vinegar and let them boil for 15 mins with a lid on the pan.
2. Once boiled strain this mixture through a sieve to remove stones and seeds.
3. Put the chopped onions in a frying pan and fry off with 100g brown sugar until golden brown and softened.
4. Add your hip and berry juice, fried and caramelised onions, the rest of the brown sugar and balsamic vinegar to a large pan and boil together for 5 minutes, boil longer if you prefer a thick chutney.
5. Enjoy with strong cheese.

