

water bath, page 740, for 15 minutes. Store well covered in a cool dark place.

PEACH OR MANGO CHUTNEY

6 or 7 Quarts

♦ Please read About Pickling Equipment and Ingredients, page 781.

Rub the fuzz from, wash, pit and dice:

30 firm peaches

or use a combination of:

15 peeled tropical mangoes and

8 medium papayas

Mix with:

3 tablespoons chopped preserved ginger

$\frac{1}{4}$ cup chopped citron

$\frac{1}{4}$ cup chopped candied lemon peel or

$\frac{1}{4}$ cup chopped preserved kumquats

Tie in a bag the following whole spices:

2 cinnamon sticks

30 whole cloves

$\frac{1}{4}$ teaspoon coriander seeds

Make a sirup of:

6 cups sugar

4 cups cider vinegar

When the sirup ♦ just boils add the chopped fresh and candied fruits and the spice bag. Simmer for 5 minutes. Remove spice bag. Put mixture into sterile jars, seal and process for 15 minutes in boiling water bath, ~~page 743~~.

*preserve according to
your preferences*

INDIAN RELISH