

Canal side foraging isn't all about rural boating. Early in August of this year I moored on the neglected city council moorings near Sheffield Arena. I noticed there are several plum trees growing there nearly all well loaded with the little, sweet, Bullace sized wild plums of various colours. (Bullaces are a small wild plum, somewhat less bitter than sloes, but they'll still dry your mouth if eaten raw.)

Something had to be made so I raided the vegetable rack and found butternut squash. The result is excellent.

Spicy Plum and Butternut Chutney

Ingredients:

1Kg plums (Halved and stoned)
500g Onions (peeled and chopped)
½ tablespoon salt
½ teaspoon allspice (pimento)
½ dessert-spoon chilli powder
(or to taste)

500g Butternut squash (peeled and chopped small)
600ml vinegar
1 teaspoon ground ginger
Pinch grated nutmeg
500g sugar

Method:

Put fruit, squash and onion in a pan with half the vinegar and cook until soft, stirring all the while. Add salt and spices and cook until thick. Stir in the sugar and the remainder of the vinegar and continue cooking until thick. Pot into clean warmed jars and seal. Store for a month before eating.

