

## Spicy pumpkin chutney

1 kg	Queensland Blue or Jarrahdale pumpkin, peeled and cut into small chunks
2 tablespoons	oil
3 teaspoons	cumin seeds
1 heaped teaspoon	ground cinnamon
1 heaped teaspoon	ground coriander
1	onion, chopped
2 cloves	garlic, crushed
1/2 cup	sultanas
1/3 cup	firmly packed soft brown sugar
1/2 cup	malt vinegar
3/4 cup	orange juice
1 tablespoon	chopped fresh coriander leaves

Preheat oven to 200C. Place the pumpkin in a baking dish and drizzle with oil. Bake for 40 minutes.

Put the pumpkin and the remaining ingredients, except the coriander leaves, in a large pan. Add 1/2 teaspoon salt and bring to the boil. Reduce the heat and simmer for 10-15 minutes, stirring often, or until the mixture thickens.

Gently stir in the coriander and remove from the heat. Spoon immediately into warm sterilised jars and seal. Turn upside down for 2 minutes and then invert and leave to cool.

Leave 1 month before opening to allow the flavours to develop. Store in a cool dark place for up to 12 months. Refrigerate after opening for up to 6 weeks. Makes 1 litre.