Rhubarb Dried Apple Chutney

- 5 cups coarsely chopped rhubarb
- 1¼ cups chopped onion
- 1 cup cider vinegar
- 1 cup brown sugar
- 1 cup chopped dried Nova Scotia apples
- 1/3 cup currants
- ¼ cup raisins
- 1 tbsp finely chopped crystallized ginger
- 1 tsp curry powder
- ½ tsp salt
- 1 crushed garlic clove
- ¼ tsp cinnamon
- Pinch allspice
- Pinch cayenne pepper

Combine all ingredients in a large heavy pot. Slowly bring to a boil, stirring frequently. Reduce heat and simmer until thick, stirring frequently. Ladle into hot sterile jars and seal. Process in boiling water bath for 10 minutes.

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