There is logic in this madness. Almost all Brown Sauces have Wheat Gluten in them. That?s a serious no-no for Sue. There is actually no need and as far as we can tell so far this version tastes much better anyway. We?re supposed to give it 10 days to mature. Well, we?ll see how that goes!!!!

Ingredients:-

4 Apples, cores and chopped
300g of Prunes, chopped
1 Large Onion, diced
375g of Brown Sugar
72G of Salt
900ml of Malt Vinegar
1 Tsp of dried Ginger
½ Tsp of Allspice
½ Tsp Cayenne Pepper
¼ Tsp Grated Nutmeg

Method:-

(1) Open all the windows!
(2) Bung it all in a really big pan and bring to the boil.
(3) Stand outside as the Vinegar fumes will be making you gasp by now!
(4) Reduce the heat and simmer until everything has reduced by 1/3, stirring regularly.
(5) Remove from the heat.

(6) Use a hand blender (Food processor will be fine) and wuzz everything up.
(7) Once cool pour into a clip top jar.
(8) Set aside for 10 days!!!!!

We recycled an existing plastic squeezey which we?ll top up as required.