

We really love our Chutneys & Relishes here at Edinburgh Preserves! They are the first products we started making 20 years ago. Are you looking for ideas on what to do with your half-full jars, left over from your last party? Here are some great suggestions of ways you can continue to enjoy them.

- 1. Curries**  
Serve your chosen chutney alongside a curry. Our [Calypso Caribbean Chutney](#) (Mango, Pineapple and Red Peppers) is perfect on the side of our Balti, Madras or Rendang curries. Most fruit or onion based chutneys will also work.
- 2. Cheese**  
This is an easy one! Perk up your cheese and biscuits with different sweet and spicy chutneys. We love our [Chutney for Cheese](#) (Red Peppers and Onions) or the [Fig Relish](#) with a Stilton, or how about our sweet and fruity [Farmhouse Chutney](#) to go with a strong Cheddar.
- 3. Sandwich**  
The sandwich. A great staple meal or snack, that can become mundane if eaten too often. Not true if you jazz it up with a lovely chutney! Edinburgh Preserves [Beetroot Chutney](#) is excellent with a ham or beef sandwich or try the [Spicy Tomato Chutney](#) with a Cheese sandwich.
- 4. Sunday Roast**  
Chutney pairs very well with lamb, pork, poultry and game. Add a spoonful on the side of your roast dinner to compliment your meal. Try our [Apple & English Cider Chutney](#) to sweeten up your pork or chicken.
- 5. Dip**  
Pop your chutney in the blender (or leave it as it is if you like it chunky), and serve with crisps, tortilla chips or toasted pitta bread. Our [Farmhouse Chutney](#) goes down beautifully with a beer and a few crisps, pub garden style. The [Red Pepper & Garlic Chutney](#) is a great Salsa Dip at parties.
- 6. Roasted vegetables**  
Coat some vegetables such as sweet potato, carrots and parsnips in some oil and a few tablespoons of tasty chutney. Edinburgh Preserves [Caramelised Onion Chutney](#) is the perfect partner for this.
- 7. Grilled cheese on toast**  
Pop a layer of chutney on top of your toast and under your cheese before grilling, for a comforting cheese on toast snack. Edinburgh Preserves [Spicy Tomato Chutney](#) makes a fantastic cheese toasty with a kick!
- 8. Chicken**  
Spoon some [Smoked Chipotle Chilli Sauce](#) or the [Calypso Caribbean Chutney](#) (or chutney of your choice) over a chicken breast and serve with salad for a fun and healthy dinner.
- 9. Cold meats**  
Make a platter of cold meats and serve with a few different chutneys. Our [Apple & Cider Chutney](#) goes well with Ham and the [Sweet Beetroot Chutney](#) is delicious with Beef.
- 10. Fish**  
Give your fish some life by spreading chutney over the top before baking in the oven. Our [Spicy Tomato Chutney](#) or the [Smoked Chipotle Chilli Sauce](#) over a cod fillet is a perfect idea.