

ArmadilloPepper.com

Apricot Chutney Recipe #1

Yield: 1 Servings

1 qt Apricots;ripe;ground
2 c Apricots;firm;ripe;chopped
1 Onion;large;grated
10 Garlic cloves;minced
1 c Vinegar
1 8 oz. can crushed pineapple
2 ts Salt
1 1/2 c Brown sugar;firmly packed
2 ts Dry mustard
1 ts Cinnamon
1/2 ts Cloves
1/2 ts Allspice
1 ds Cayenne
1 ts Lemon peel;grated
1/3 c Crystallized ginger;sliced
3/4 c Almonds;blanched;slivered

Place apricots, onion, garlic, vinegar, pineapple, salt sugar, mustard, cinnamon, cloves, allspice, cayenne, lemon peel and ginger in crockery pot. Cover. Cook on low (200 degrees), stirring occasionally, 4 to 6 hours. Remove cover. Add nuts. Cook on high (300 degrees) until desired consistency. Ladle into hot sterilized jars. Seal. Makes 4 pints.

Recipe via Meal-Master (tm) v8.05

Karen Adler FNGP13B

From Extra-Special Crockerypot Recipes by Lou Seibert Pappas.