

ArmadilloPepper.com

Apricot Chutney Recipe #2

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 cn Crushed pineapple, (8 oz.)
- 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
From Extra-Special Crockerypot Recipes by Lou
Seibert Pappas.*