

## [ArmadilloPepper.com](http://ArmadilloPepper.com)

### Fresh Nectarine Chutney Recipe

Yield: 2 Cups

1/4 c Firmly Packed Brown Sugar  
1/4 c Tarragon Vinegar  
1 sm Onion; finely chopped  
1/2 c Golden Raisins  
1 ts Ground Cinnamon  
1/2 ts Ground Allspice  
1 tb Fresh Ginger; minced  
3/4 lb Ripe Nectarines; pitted and  
-sliced 1/4" thick

In a 10-12" frying pan, combine brown sugar, vinegar, onion, raisins, cinnamon, allspice and ginger. Stir over medium-high heat until onion is limp and raisins are lump, about 5 minutes. Add nectarines and stir gently until heated through, about 3-5 minutes. Serve hot or at room temperature. Makes an excellent accompaniment to grilled pork chops.

Per 1/4 cup: 77 calories, .7 g protein, 20 g carbohydrate, .2 g fat,  
3.6 mg sodium, no cholesterol.

*Recipe via Meal-Master (tm) v8.05*

*Source: Unknown Posted by Katherine Smith Kook-Net: The Shadow Zone  
IV - Stinson Beach, CA*