

ArmadilloPepper.com

KUMQUAT CHUTNEY Recipe

Yield: 1 servings

2 c Whole kumquats
3/4 c Granulated sugar
3 c Dark brown sugar, packed
1/2 c Water
3/4 c White vinegar
1/2 c Raisins
1 lb Rhubarb; cut in 1-in. pieces
1 c Chopped celery
1 lg Onion; chopped
1 Green bell pepper; chopped
2 Garlic cloves; crushed
1/4 c Slivered citron
1 lg Orange
- juice & grated peel only
1 c Peeled & chopped gingerroot
1 tb Worcestershire sauce
2 ts Salt
1 ts Curry powder
1 ts Ground allspice
1 ts Ground cinnamon
1 ts Ground ginger (optional)
1 ts Black pepper; -=OR=-
1/2 ts -Red pepper (optional)

Rinse kumquats in hot water. Slice kumquats lengthwise and remove seeds. Place in large heavy pan with sugars and water. Mix well and simmer slowly, uncovered, 30 minutes. Add vinegar, raisins, rhubarb, celery, onion, bell pepper, garlic, citron, orange juice and peel, gingerroot, Worcestershire, salt, curry powder, allspice and cinnamon. Mix well. Simmer slowly, uncovered, until mixture is dark in color, about 4 to 5 hours, stirring occasionally. Taste and add ground ginger and pepper, if needed. Pour into hot sterilized jars and seal immediately.

Makes about 4 1/2 pints

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