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Mango Chutney Recipe (The Book of Hot & Spicy Foods)

Yield: 1 servings

- 3 Barely ripe mangoes
- 2 T Corn oil
- 1 Piece ginger root, peeled,
-chopped (3/4")
- 1 Garlic clove, crushed
- 1 t Salt
- 1/2 t Hot chili powder
- 1/4 t Cumin seeds
- 1/2 t Fenugreek
- 1 1/4 c Malt vinegar
- 1/2 c Seedless raisins
- 1 T Lemon juice
- 1 1/2 c Light-brown sugar

Slice mangos in half by cutting lengthwise close to seeds on either side.

Peel and cut flesh in 1/8"-thick slices. Also cut away as much mango flesh as possible from around pits, without including and fibrous parts of pits. Heat oil in a large saucepan. Add mangoes, ginger, garlic, salt, chili powder, cumin and fenugreek. Cook gently 2 minutes, stirring.

Stir in vinegar, raisins, lemon juice and sugar. Heat slowly to dissolve sugar. Bring to a boil and simmer, uncovered, 35-40 minutes or until liquid thickens and becomes syrupy and mangoes look translucent, stirring frequently. Meanwhile, wash and rinse pint jars in hot soapy water; rinse. Keep hot until needed. Prepare lids as manufacturer directs. Ladle hot chutney into 1 hot jar at a time, leaving 1/4" headspace. Release trapped air. Wipe rim of jar with a clean damp cloth. Attach lid and place in canner. Fill and close remaining jars. Process 10 minutes in a boiling-water bath. To serve, garnish with parsley sprig and lemon peel, if desired.

Makes 2-1/2 pounds.

Recipe via Meal-Master (tm) v8.05