

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

### ONION CHUTNEY

Yield: 1 servings

6 c Chopped sweet onions  
1/2 c Fresh lemon juice  
2 t Whole cumin seed  
1 t Whole mustard seed  
1/2 t Tabasco sauce  
1/4 t Red pepper flakes  
2 t Ground chili pepper  
1/4 c Light brown sugar  
1 ea Salt to taste

Combine all ingredients in heavy saucepan over medium heat. Bring to boil, stirring frequently. When mixture comes to a boil, immediately remove from heat and pack into hot sterilized jars. Vacuum seal.  
Makes 4 1/2 pint jars.

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