

ArmadilloPepper.com

Papaya Chutney Recipe

Yield: 20 servings

1 md Ripe papaya (about 1 pound)
1/4 c White vinegar
1/4 c Lemon juice
1 tb Chopped fresh cilantro
1 tb Vegetable oil
1 tb Honey
2 ts Grated gingerroot or
3/4 ts Ground ginger
1/4 ts Chili powder
1/8 ts Ground cinnamon

Pare papaya. Cut papaya in half and scoop out centers. Chop papaya finely. Heat all ingredients to boiling in 10-inch skillet; reduce heat. Cover and simmer 40 minutes, stirring occasionally. Serve warm or cold. ABOUT 1-1/4 CUPS SAUCE; 20 CALORIES PER TABLESPOONS.

Recipe via Meal-Master (tm) v8.05