

ArmadilloPepper.com

Sunny Garlic Chutney Recipe

Yield: 1 servings

200 Fresh garlic cloves (1 qt)
1 Onion; diced
1 Red pepper; diced
1 1/4 c Apple cider vinegar
1/4 c Fresh ginger, minced
1 tb Mustard seed
1 ts Salt
1/4 ts Crushed red pepper

Coarsely chop garlic. Combine all other ingredients and bring to a slow boil. Reduce by 1/3, add garlic and cook about 10 minutes. Cool and serve. makes about 2.5 cup.

Recipe via Meal-Master (tm) v8.05

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Shared by Randall Chrisman in Fidonet Cooking