

ArmadilloPepper.com

TRADITIONAL CHUTNEY

Yield: 1 servings

4 c Ripe mango
1/2 c Lime, seeded and chopped
1 c Yellow onions
1/2 c Grated fresh ginger
3 ea Cloves garlic, minced
3/4 c White raisins
2 c Light brown sugar
1 c Apple cider vinegar
1/4 c Fresh orange juice
1/4 c Fresh lemon juice
1 T Whole mustard seed
1 t Dried red pepper flakes
1 t Ground cinnamon
1/4 t Ground cloves

Mango: Hard, ripe, peeled, seeded and sliced.

Place all ingredients in heavy saucepan over medium heat. Bring to boil. Lower heat and simmer for about 20 minutes, stirring frequently. Remove from heat, cover, and let stand for about 12 hours. Again bring to a boil, lower heat, and cook for 15 minutes, stirring frequently. Remove from heat and immediately pour into hot sterilized jars. Vacuum seal. Makes: 4 1/2 pint jars.

Recipe via Meal-Master (tm) v8.05