

ArmadilloPepper.com

Winter Chutney Recipe

Yield: 1 Servings

- 3 Pears, peeled, seeded,
Cut into chunks
- 1 c Dried fruit bits (apples,
Apricots, dates, etc.)
- 2 tb Sliced green onion
- 2 tb Lemon juice
- 1 c Sugar
- 1 ts Grated lemon peel
- 1/4 ts Crushed red-pepper flakes
- 1 1/2 ts Slivered crystallized
Ginger

Combine in Crockpot, all ingredients. Cover and cook on Low 3-4 hours. Cool; makes approx 3 C chutney.

Great for duck, chicken and pork as a side dish.

Recipe via Meal-Master (tm) v8.05

Posted by Jean Rhymer

Formatted for MM by Jeannie Allen