

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Stewed Pineapple with Raisins & Chiles

As Seen in "660 Curries" by Raghavan Iyer

Hot, tart, sweet and inviting (just like me!), this dish is great as a side sauce, a sweet chutney for fish or pork curries, or with ice cream as a dessert...

- 2 Tbsp canola oil*
- 1 tsp mustard seeds (black, yellow)*
- 2 cup cubed fresh pineapple (not canned!)*
- ½ cup golden raisins*
- 6-8 dried red Thai or cayenne chiles, stems removed*
- ½ cup firmly packed brown sugar*
- ¼ tsp kosher salt*
- 1 cup water*

Heat oil in a small saucepan over medium-high heat. Add mustard seeds, cover and cook until the seeds stop popping, about 30 seconds. Add pineapple, raisins and chiles. Reduce heat to medium and cook, uncovered, with occasional stirring. When raisins are plump and pineapple is lightly browned, add brown sugar and salt. Stir until sugar melts, about 2 minutes.

Pour in water and cook, uncovered, until sauce turns syrupy, about 10-15 minutes. Serve immediately, or cover and chill. Reheat before serving.

I wasn't kidding about the ice cream! This stuff is awesome over vanilla. Leave the chiles in for presentation quality; just don't suck on them at the end (unless you really, really need a capsaicin fix)...

Yield: About eight servings with curry; more over ice cream

Preparation time: 10 minutes

Cooking time: 20 minutes

