

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Cherry Mint Chutney

Similar to recipe in Chile Pepper Cooking, November, 2008

Chutneys are a great way to add complex flavors to almost any meal. This one goes especially well with chicken, turkey or game fowl...

4 cup rice wine vinegar

4 roasted chile de arbol

¼ cup dried sour cherries

zest of 1 orange

1 tsp light olive oil

1 shallot, minced

1 inch fresh ginger, peeled, minced

1 cup fresh orange juice

½ cup pomegranate or cranberry juice

1 lb dried sour cherries, pitted, chopped

1 jalapeño chile, seeded, minced

1 Tbsp jaggery or brown sugar

1-2 tsp minced fresh mint leaves

Heat vinegar to simmer over medium heat in a non-reactive saucepan. Place chiles, sour cherries and orange zest in a sterilized quart Mason jar. Slowly pour hot vinegar into jar, then let cool. Seal and let stand 1-2 days. Will store for up to 2 months.

In a medium saucepan over low heat, combine all remaining ingredients, plus ¼ cup of the vinegar mixture, and bring to a very slow simmer. Cook for 15-20 minutes, then remove from heat and cool. Serve at room temperature or chilled.

The remaining vinegar can be used in everything from vinaigrettes to pickling. And you will need plenty for when your chutney runs out and you have to make more of that tasty condiment...

Yield: About two cups

Preparation time: 10 minutes, if the vinegar's ready

Cooking time: 15-20 minutes

