

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Cranberry Kumquat Chutney

Adapted from Chile Pepper Cooking, November, 2008

Tired of the same old cranberry sauce at Thanksgiving? Make this your substitute for that bland, lifeless goo and you'll thank me all year long...

*1½ cup fresh kumquats, washed
1 cup granulated sugar
1 cup water
1 bag (12 oz) frozen cranberries
¼ cup water, more as needed
1 Habañero chile (or 2 Serranos), seeded, minced
zest of 1 lemon (or ½ an orange)
salt and freshly ground black pepper*

Stem and slice kumquats into thin rounds; retain. Make the cranberry sauce: In a medium saucepan over medium-high heat, combine sugar and water, then bring to a boil. Pour in cranberries, reduce heat and simmer for 10 minutes or so, stirring occasionally.

Meanwhile, place kumquat slices in a small saucepan over low heat and add about ¼ cup water. Cover and simmer until rounds start to soften, about 10 minutes. Add water if necessary to keep fruit from becoming dry. When kumquats are thick and syrupy, add minced chile and zest, season and remove from heat. Pour into prepared cranberries, stir to combine and remove from heat.

Place mix in a bowl and allow to cool. Refrigerate until Turkey Day, if you can wait that long...

Yield: About three cups
Preparation time: 10 minutes
Cooking time: 15-20 minutes

