

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Pepper Raisin Chutney

Adapted from Chile Pepper Cooking, October, 2004

What's chutney? It's British-Indian for salsa, of course! Or sorta; anyways, you'll enjoy this stuff on lots of things: Breakfast, Lunch, Dinner, Brunchfast, ...

2 ea yellow, green & orange bell peppers, diced
2 shallots, minced
1 cup dark raisins
1 cup cherry-flavored Craisins
1 cup light or white balsamic vinegar
½ cup brown sugar
½ cup maple sugar
1 Tbsp red chili sauce (Sambal Oelek works fine)
½ tsp cayenne
1 tsp Tabasco
2 Tbsp ea minced fresh parsley and mint
salt and pepper, to taste

In a large, non-reactive saucepan, combine all ingredients down through the chili sauce and cook on medium heat until sauce begins to thicken. Remove from heat and add cayenne, Tabasco and herbs. Stir to combine, then season to taste. Refrigerate overnight to blend flavors. Goes great on roast pork or chicken, or game meats like bison or venison; you know, whatever you got in your larder!

This chutney is also a great Holidays dip, or just place some on the side-bar near the hors d'oeuvres. You know, those teensy little snacks you can't get enough of?

Yield: A good dozen servings

Preparation time: 20 minutes

Cooking time: 15 minutes

