

Spicy Mango Chutney

Yield: 32 oz.

Ingredients:

3 mangoes peeled and chopped

3 ½ oz raisins

1 jalapeño, minced

4 cloves garlic

1 Tbsp. minced ginger

7 ¾ oz. packed dark brown sugar

8 fl oz. white wine vinegar

½ tsp. salt

1 tsp turmeric

Method:

1. Combine mangoes, raisins, jalapeño, garlic, ginger, and sugar, cover & refrigerate overnight.
2. Add vinegar; bring to boil and simmer 15 minutes. Add salt; simmer for 10 minutes add turmeric; simmer 5 minutes. Remove and cool