**APPLE CITRUS CHUTNEY**

Accent a turkey or chicken sandwich, grilled/roasted chicken, a cheese condiment. A must have in your pantry.

**PREP TIME** 30 mins

**COOK TIME** 1 hour 30 minutes

**TOTAL TIME** 2 hours

**YIELD** 90-110 oz– will vary based on fruit moisture content

**INGREDIENTS**

6 cups apples

2 cups finely chopped yellow onions

5 cups chopped peeled oranges

¾ cup golden raisins

½ cup chopped walnuts

 ½ cup apple cider vinegar

 1¾ cup sugar brown

2-3 cups water

½ cup Fall Harvest Honey (other honey substitution ok)

1 Tbsp GC Napa Valley Rosemary Finishing Sea Salt

 1 GC Napa Valley Natural Chutney Seasoning bag

1 tsp. mustard powder

Add to taste: allspice, coriander, cardamon powder

**SPECIAL EQUIPMENT:**10-12 8 oz heat proof canning jars and lids

### **TO PREPARE**

Sterilize heat proof canning jars and lids

* Clear workspace on kitchen counter. Preheat oven to 175ºC. Wash jars and lids in hot soapy water, rinse but do not dry. Stand jars upside down on a very clean baking sheet while they're still wet, and put the sheet in preheated oven for 15 mins. Remove and place on paper towels until ready to fill. Make chutney

NOTE: you can mix and match different fruits and vegetables to reflect fresh seasonal offerings. Just substitute and taste test for desired hers, sweetness, tartness,

* Peel and core the apples. Roughly chop by hand or food processor
* Peel yellow onions. Roughly chop by hand or food processor
* Peel oranges. Remove seeds. Roughly chop by hand
* Transfer the fruit and onions to a large pot, add the water, apple cider vinegar, brown sugar, Fall Harvest Honey, Chutney Seasoning cheesecloth bag, Rosemary Finishing Sea Salt and mustard powder.
* Stir well with a wooden spoon and bring the mixture to a boil. Reduce the heat to medium-low for about an hour, stirring regularly. Then reduce heat to simmer on low heat for about 30 minutes, stirring regularly, until the mixture reaches a jam-like consistency. Cooking time may vary, so stir often as cooking time ends to avoid burning. You may need to add more water to avoid burning. But don’t make it too liquidly- you want to end up with jam-like consistency.
* Half-way through cooking, taste to check if you like it sweet- add more honey or sugar, or more savory- add a little cider vinegar.
* Test if chutney has cooked down to thicken by putting a teaspoon full on a plate and chilling the refrigerator for 5 minutes. If the liquid runs across the plate, cook longer. If the liquid is thick, the chutney is done. Remove pot from stovetop to a heat pad at the cleared kitchen workspace. Fill jars immediately with hot chutney.
* To fill: Wash hands with soap and water. Do not contaminate jar by touching lid or rim with unclean hands. With a small stainless-steel ladle or large spoon, fill each jar almost to the top, using a food grade stainless steel funnel. Keep jar rim clean. If any chutney drips onto the jar rim, wipe it clean with a paper towel.
* Once the jars are filled, screw the lids on tightly. You should start to hear them pop as they seal naturally over the course of an hour or so. Store in a cool dark place until ready to enjoy!

**TO SERVE**

Chutney is a condiment, so let your imagination guide you. Trial and error is fine!

Meat accent: Serve warmed on pork chops, grilled or roasted chicken, as a side for Thanksgiving turkey

Sandwich: To sliced turkey, chicken or ham- add herb or siracha (spicy!) seasoned mayo, and a smear of Apple Citrus Chutney.

Cheese accent: blue cheese and brie love a touch of sweet & savory. Put a dollop on top of cheese round. Delicious on burrata too.

**WINE PAIRING**

Pietro Family Cellars My Angelina White Wine (a white Bordeaux style) goes well with dishes with a chutney accent