

# Lavender Honey Citrus Chutney

This vibrant chutney takes meats and poultry to a new level...or is a sassy condiment to cheese plates

SERVES: 8

PREP TIME: 10 min.

COOKING TIME: 45-60 minutes

TOTAL TIME: 1 hr. 10 minutes

## INGREDIENTS

- 1 Navel orange, peeled, deseeded, and diced
- 1 Eureka lemon, peeled, deseeded, and diced
- 2 Meyer lemons, peeled, deseeded, and diced
- ½ Cup Yellow onion, diced
- ½ Cup Rice wine vinegar
- ¾ Cup GC Napa Valley Lavender Infused Honey
- 1 Tbsp. GC Napa Valley Chardonnay Finishing Sea Salt
- 1 Tsp. Ginger, fresh, minced



## TO PREPARE

- Place a small dish into the freezer.
- Combine all ingredients in a medium pot adding 2 ½ cups of water then bring to a boil.
- Once the water comes to a boil, continue boiling for 2 minutes then decrease heat to a low simmer for 45 minutes, stirring occasionally.
- After 45 minutes, remove dish from freezer and place 1 teaspoon of chutney on the plate, return to freezer for 5 minutes.
- After 5 minutes, check the consistency. If the chutney is still runny, cook for another 10 minutes.
- Once chutney is done, cool to room temperature before refrigerating. Store in an airtight container in the refrigerator for up to 2 months.

## TO SERVE

Citrus Chutney brightens meats, poultry, or cheeses.

- Meat & Poultry Condiment: Place a spoonful on top of roasted or grilled lamb, chicken, or pork. The citrus perfectly accents the juicy fats of the meats.
- Appetizer: Bake Brie cheese until soft. Spread Citrus Chutney on a piece of toast, add a slice of soft warm Brie cheese. Yum!!!
- Cheese plate: Select your favorite assortment of cheeses- we love the combination of Jarlsberg, Parmigiano Reggiano, and aged goat. Arrange cheese on a wooden platter and add condiments either directly on platter or in small bowls: Citrus Chutney, Lavender Honey Almonds, Spiced Olives. Elegant. Tasty!

## WINE PAIRINGS

Pietro Family Cellars Chardonnay Oak Knoll District of Napa Valley 2014.  
Rich citrus flavors accent the chutney and pairs well with cheese and poultry.

Gabrielle Collection Equilateral Cabernet Sauvignon, Oak Knoll District of Napa Valley 2013  
Bright cassis flavors perfectly compliment the lamb, rub flavor combination. These flavors dance together!



## SHOPPING LIST

- 1 Navel orange
- 1 Eureka lemon
- 2 Meyer lemons
- 1 Yellow onion, medium
- 1 Bottle Rice wine vinegar
- 1" Piece Ginger, fresh

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