

Pumpkin Apple Chutney

An easy to prepare super simple, super tasty 5-step recipe

YIELD: Approximately 3 cups
 PREP TIME: 15 minutes
 COOKING TIME: 1 hour
 TOTAL TIME: 1 hour 15 minutes



INGREDIENTS

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| <ul style="list-style-type: none"> 1 baking pumpkin, 3-4 lbs. 2 Tbsp. + 1 cup light brown sugar, lightly packed 2 large green apples, Granny Smith or Pippen 2 Fuyu persimmons 1 piece fresh ginger, 2" long 2 cups water, distilled or purified 1 cup 2016 Pietro Family Cellars Sauvignon Blanc, Napa County ¼ cup GC Napa Valley Natural Cabernet Sauvignon Red Wine Vinegar 6 Tbsp. cup GC Napa Valley Fall Harvest Honey | <ul style="list-style-type: none"> 2 Tbsp. GC Napa Valley Natural Orange Infused Honey ¼ cup GC Napa Valley Natural Culinary Lavender Infused Honey ½ cup (1.5 oz. pouch) GC Napa Valley Dried Estate Cabernet Sauvignon Grapes 2 tsp. GC Napa Valley Natural Poultry Rub Proprietary Blend or cardamom powder 1 tsp. GC Napa Valley Natural Chardonnay Finishing Sea Salt 6 mason jars or similar, 4 oz. size with lids and rings |
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TO PREPARE

- Preheat oven to 375 degrees. Cut pumpkin into quarters, place on a parchment lined baking sheet, sprinkle with 2 Tbsp. brown sugar, roast 30 minutes or until tender. Remove from oven, let cool, then scoop flesh away from the peel. Need 1 cup.
- Prepare fruit: Wash, peel, core and cut apples into ½" cubes. Wash, peel, core and finely chop persimmons.
- Peel ginger using a small spoon. Finely chop or use a rasp grater to catch any stringy fibers.
- Place the following in a medium saucepan and bring to a simmer: 1 cup roasted pumpkin, 1 cup brown sugar, fruit, ginger, and remaining listed ingredients. Then over medium-low heat cook 35-45 minutes or longer. Stir every 10 minutes, more often as the liquid evaporates and begins to thicken, especially the last 10 minutes. Add a little water if necessary, to keep mixture from sticking to bottom of pot or burning. The chutney is done when it has a jam-like consistency and the fruits have broken down. Let cool.
- Put chutney in a blender (Vitamix preferred). Do 3-quick pulses to smooth, but not puree. Keep a slightly chunky texture.
- Ladle into small glass jars. Store in refrigerator.

TO SERVE

Put Pumpkin Apple Chutney on goat cheese or white cheddar. It is the perfect accent to a cheese board or charcuterie platter, especially presented on our beautiful Barrel Stave Platter or Barrel Head Tray.
 Serve Pumpkin Apple Chutney as a side with roasted pork/poultry and grilled pork chops/poultry.
 Pumpkin Apple Chutney makes an ideal holiday/hostess gift; add a gift name tag tied with jute string and decorative ribbon.

WINE PAIRING

2018 Pietro Family Cellars My Angelina White Wine, Napa Valley (Traditional white Bordeaux-style blend)

SHOPPING LIST

Organic, farmers market, and garden grown products are preferred

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| <ul style="list-style-type: none"> 1 baking pumpkin, 3-4 lbs. 2 large green apples, Granny Smith or Pippen 2 Fuyu persimmons 1 piece fresh ginger, 2" long 1 bottle 16 fl. oz. distilled or purified water 1 cup 2016 Pietro Family Cellars Sauvignon Blanc, Napa County 6 mason jars or similar, 4 oz. size with lids and rings | <p>FROM YOUR PANTRY</p> <ul style="list-style-type: none"> 1 sheet parchment paper Light brown sugar GC Napa Valley Natural Cabernet Sauvignon Red Wine Vinegar GC Napa Valley Natural Culinary Lavender Infused Honey GC Napa Valley Natural Poultry Rub Proprietary Blend or cardamom powder |
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