

Mango Cranberry Chutney

makes 5 cups

4 cups slightly under-ripe mango, peeled and diced

2 jalapeños or other hot pepper

1/2 cup minced red onion

1 cup cranberries

3/4 cup brown sugar

1/2 cup apple cider vinegar

1 1/2 Tablespoon freshly grated ginger

1/4 teaspoon ground clove

1/4 teaspoon ground allspice

1 Tablespoon mustard seed

1/4 teaspoon salt

Combine ingredients in a heavy-bottomed pot on medium-high heat. Bring to a boil stirring frequently. Once boiling, reduce heat. Simmer until mango softens and the mixture begins to thicken and become syrupy. Pour into sterilized jars, cover, and refrigerate.

To preserve, do not cool chutney. Spoon hot chutney into sterilized half-pint or smaller jars, wipe rims clean, and top with a new canning lid. Process jars in a boiling-water canner for 10 minutes. Remove from water, check that each lid has sealed. Store on the shelf for up to one year. Store any jars that did not seal in the refrigerator and serve within a month.

Serve chutney with cheese and bread for an appetizer. This chutney is also a great accompaniment to any Indian meal.