

## **Fuyu Persimmon Chutney**

makes 4 cups

8 large Fuyu persimmons

1 cup sugar

2/3 cup apple cider vinegar

1/2 cup raisins

1 tablespoon grated ginger

1 cup minced yellow onion

4 tablespoons whole mustard seed

2 teaspoons salt

1 tablespoon garlic

1 teaspoon red pepper flakes

Peel, deseed, and chop the persimmons into a small dice. Combine all ingredients in a heavy pot and bring to a boil. Once boiling, turn down heat and simmer while stirring frequently until the chutney begins to thicken and become syrupy, about 20 minutes.

Ladle chutney into hot sterile jars. Leave a 1/2 inch head-space. Top with a new lid and band. Process in a hot water bath for 10 minutes for half-pint jars. See [Home Canning Basics](#) for more information about the canning process. If you are not preserving for shelf storage, ladle chutney into sterile jars and keep in the refrigerator for up to one month.