

Curried Peach Chutney

1/4 cup lemon juice
1 tablespoon lime juice
1/4 cup dried raisins or
currants
1/4 cup dried, pitted, chopped
dates
1 tablespoon curry powder
1/4 teaspoon cayenne pepper
3 ripe peaches pitted, peeled
and cut into 1/2 inch pieces
1/2 cup minced onion,
optional
1/2 cup orange or pineapple
juice, more added as needed



Layer ingredients in a medium saucepan in order listed. Bring to a boil, then reduce heat and simmer uncovered, stirring occasionally, for 20 to 25 minutes or until mixture is soft and slightly thick. Add more juice if needed. Stir and serve immediately or refrigerate in a covered jar. Freeze what you don't use.

Recipe adapted from The Herb Companion Nov 2007