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Apple Mint Chutney

By Susie Iventosch

INGREDIENTS

1 tablespoon butter or oil
1/2 onion, chopped into
1/2-inch pieces
2 apples, peeled and chopped
into 3/4-inch pieces
1 inch piece fresh ginger, peeled
1/3 cup apple cider vinegar
2 tablespoons white sugar
2 tablespoons brown sugar
1/2 teaspoon white pepper
1/2 teaspoon cinnamon
1/4 teaspoon cardamom
1/4 teaspoon salt
1/8 teaspoon nutmeg
1 scallion, thinly sliced
1/4 cup fresh mint, chopped
1 tablespoon lemon juice

DIRECTIONS

Heat butter or oil in medium sauce pan over medium high heat.
Sauté onions for about 5 minutes until soft and translucent.
Stir in chopped apple, sauté for about 2 minutes.
Add cider vinegar and spices, stir well.
Cover, bring to boil, reduce heat to low and simmer for 35-45 minutes until apples are soft and the liquid is reduced and syrupy. Keep an eye on the liquid, add water as needed to keep moist.
Remove the ginger piece and stir in mint and lemon juice.
Keep in refrigerator until ready to use. Serve with pakora.
Makes about 1 1/2 cups chutney.

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