

HH HOLLIE'S HOMEGROWN

Simple Mango Chutney

This Indian inspired chutney is perfect for dipping veggies, marinade or a base for curries.

Active Time: 10 minutes

Total Time: 10 minutes if you eat immediately or refrigerate and use up 3 to 4 days

Yield: 8 oz.

Ingredients:

3 cups dices Mangos (frozen are okay, just make sure they are thawed)

½ cup of finely chopped red onions

1/3 cup raisins

1/3 cup brown sugar

5 tablespoons finely chopped garlic

3 tablespoons finely minced fresh ginger root

3 tablespoon white wine vinegar

3 tablespoons water

1/2 teaspoon HH Orange Seasoning Salt (or sea salt)

½ teaspoon Red Pepper Flakes

Marigold flower petals and Bergamot Mint for garnish

1. Combine all ingredients in a medium saucepan.
2. Stir ingredients and allow just to reach boiling temp. Then immediately reduce the heat to low.
3. When the chutney starts to pull from the sides of the pot, it is done. Be careful to check for it sticking to the bottom or burning.
4. Cook and stir for 20-25 minutes.
5. Use immediately or allow to cool to room temp, then refrigerate and store in a sealed container up to 3 to 4 days.



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