

Bob's *Mango-Peach Chutney*

Ingredients

3 cups sugar with 3 tablespoons molasses
3 cups vinegar (apple cider or white)
2 large onions, chopped (purple, white, or one each)
1 green pepper, seeded and diced
1 red pepper, seeded and diced
2 cloves garlic, minced or mashed
2 limes, very thinly sliced & cut in half, with ends thrown out
½ cup diced fresh ginger root
2 sticks cinnamon (to make about 1 tablespoon when ground)
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon fenugreek seed
1 tablespoon mustard seed
1 teaspoon coriander seed
1 ½ teaspoons turmeric
12 green cardamom pods
2 teaspoons salt (kosher or canning)
½ cup sliced blanched almonds
1 cup raisins
6 large ripe mangoes (about 5 pounds)
8 large ripe peaches (about 4 pounds)

Procedure

Lightly toast in a dry fry pan all the spices except cinnamon and cardamom. Place cardamom pods in a mortar and hand grind, remove and discard the outer shell. Then place all the dry spices except cardamom in a grinder and grind.

In a non-reactive pot combine sugar, vinegar, onion, green and red peppers, garlic, lime, ginger, all spices, salt, and raisins. Bring to a boil; reduce heat and simmer, uncovered, for about 1 hour or until thickened. Stir the mixture frequently to prevent sticking.

Peel and slice into about ½" pieces, the flesh from the seeds and skin of the mangoes. Peel, pit, and slice into about ½" pieces, the peaches. Add mangoes, peaches and almonds to the thickened syrup and simmer, uncovered, until fruit is tender (about 30 minutes); stirring occasionally.

Can in ½ pint or 1 pint jars following canning procedures and process jars for 15 minutes in a boiling water canner. Be sure to add to the processing time for altitude compensation. This recipe made 11 pints in August 2014.

Bob Snyder, January 26, 2015
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