

## **RECIPES FOR RELISHES AND CHUTNEYS**



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### **Chutney Recipes and Cooking Instructions**

Most chutneys will contain some onion and many also include garlic. Mix chutney with cream cheese, sour cream or creme fraiche for a cracker spread or fruit dip. Mix chutney with a bit of olive oil and use it as a quick marinade or glaze for meats. Keep in mind that the sugar in chutney will caramelize.  
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### **Relish Recipes Allrecipes com**

For this tart and tangy relish, fresh cranberries and a whole orange are chopped in a blender or grinder and macerated with sugar and orange liqueur. It can be made ahead, too.  
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### **Chutney Recipes Allrecipes com**

This chutney recipe comes direct from the Pakistani friend of an American living in an international community in Saudi Arabia. The zesty condiment combines green mangoes, garlic, ginger, cumin, cardamom, cinnamon, cloves, sugar and vinegar in a magical blend of spices to accompany meats, vegetables, and curries.  
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This relish recipe of pomegranate, walnuts, and parsley is a standout with seared sea scallops.-Tyler Florence This vibrantly colored sauce, relish, side--whatever you want to call it--is a veritable jumble of pleasing tastes and textures and is marvelous spooned atop sea scallops.  
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### **Chutney recipes BBC Food**

Chutney is a great way to preserve a seasonal glut of fruit or vegetables. Serve with cheese, p t s or cold meats.  
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### **Chutney Recipes Woman Home**

Chutney recipes are a great way to use and preserve a glut of seasonal vegetables and fruit. As well as traditional chutneys such as mango, tomato and picalilli to serve with cold meats and cheese, there s a new breed of lighter fresher chutney recipes and relishes such as plum and port to serve with slow roasted pork, that bring chutney

making bang up to date.

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### **How to make successful pickles chutneys and relishes**

Making pickles, relishes and chutneys at home? Expert Robin Ripley offers her top tips. Lovefood.com is an award-winning collection of topical news, expert commentary, engaging opinion and the tastiest, most unctuous and mouth-watering recipes you could ever hope to find.

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### **Relish Summer with These Delicious DIY Chutneys Allrecipes**

Get the recipe for Spiced Apple Chutney. Chutney in Main Dishes and Appetizers Chutneys are amazing condiments for roasted meats, including pork, chicken, duck, and lamb.

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### **Christmas chutney recipes BBC Good Food**

This storecupboard relish has all the flavours of a classic cooked chutney but with more bite. It makes a great last minute accompaniment to a cheese board or ham. 15 mins; See more Christmas chutney recipes. All you need for Christmas moments . BBC Good Food's Christmas moments page is full the little touches that make the festive

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### **Chutney All recipes Australia NZ**

A great accompaniment for curries, roasts and in sandwiches, there are many great chutney recipes like green mango chutney or tomato chutney and relish.

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### **10 Best Tomato Relish Canning Recipes Yummly**

Tomato Relish Canning Recipes 111 Recipes. Would you like any spice in the recipe? Spice Without Spice No Preference. Skip. Last updated Jan 05, 2019. Canned Tomato Chutney Recipes. Green Tomato Relish AllRecipes. 143. red bell peppers, green bell peppers, onions, green tomatoes and 5 more .

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