

SAVEUR

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Major Grey's Chutney

Order a curry in many Indian restaurants, and Major Grey's comes alongside it; in an English pub, a dollop might complement cheddar cheese. However it's served, this Anglo-Indian condiment is scrumptiously sweet and tangy.

MAKES 5 CUPS

INGREDIENTS

2 ¼ lb. mangoes, peeled and finely chopped
1 cup sugar
1 cup packed light brown sugar
1 cup apple cider vinegar
1 cup raisins
½ cup finely chopped ginger
3 tbsp. fresh lemon juice
2 tsp. chile powder
1 tsp. freshly grated nutmeg
1 tsp. kosher salt
½ tsp. ground cloves
½ tsp. ground black pepper
2 cloves garlic, minced
1 large yellow onion, finely chopped
1 stick cinnamon



Credit: Todd Coleman

INSTRUCTIONS

Combine all ingredients in a 4-qt. saucepan; boil. Reduce heat to medium-low; cook, stirring, until reduced and thick, about 2 hours. Transfer to glass jars and seal; store in refrigerator for up to 2 weeks.

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