

## **Basic Fruit Chutney**

**Yield: 4-5 half-pints**

2 lbs. fruit or frozen fruit (peaches, mango, apple, etc) diced  
1 cup vinegar  
½ cup sugar  
½ cup raisins or other dried fruit  
1 Tbsp ginger, minced  
1 tsp garlic, minced  
¼ tsp allspice  
1 tsp scotch bonnet or other chili, minced  
1 Tbsp salt

### Method:

All the ingredients in a pan and bring to a simmer. Add water if needed to cook longer. Cook until a syrup consistency is reached. The recipe can be done with strictly dried fruit, just add 1 cup water and more if needed.

*(by Chef Dan Brophy, Summer Food Preservation Series 2013, Portland Nursery / Stark)*