

Peach Chutney

Just Peachy | June 2006



This chunky ginger- and raisin-spiked sauce can be slathered on turkey, avocado, and bacon sandwiches or on ham and cheese or tuna salad sandwiches. Try it with roast turkey or chicken or grilled shrimp as well.

- 1 TSP. PICKLING SPICE
- 6 MEDIUM PEACHES, PEELED AND CHOPPED
- 1 MEDIUM YELLOW ONION, COARSELY CHOPPED
- 1 CUP GOLDEN RAISINS
- 1 CUP CIDER VINEGAR
- 1/4 CUP PACKED BROWN SUGAR
- 2 CLOVES GARLIC, MINCED
- 1 TSP. GRATED FRESH GINGER
- 1/4-1/2 TSP. CAYENNE PEPPER

For spice bag, cut a double thickness of 100-percent cotton cheesecloth into a 4-inch square. Place pickling spice in center of cheesecloth square. Bring up corners of cheesecloth and tie with a clean cotton string.

Place pickling spice in a 4-quart Dutch oven; add peaches, onion, raisins, vinegar, brown sugar, garlic, ginger, and cayenne pepper. Bring to boiling; reduce heat. Simmer, uncovered, for 35 minutes or until mixture is thickened and ingredients are slightly soft, stirring occasionally. Let cool.

Cover and store in the refrigerator up to 3 weeks. Or, pack in freezer containers. Seal, label, and freeze up to 12 months. Makes about 4 cups (32 two-tablespoon servings).