

SPICY PEACH CHUTNEY

Fran West

2 pounds sliced peaches
½ cup raisins
1 clove garlic, minced
¼ cup chopped onion
2 ½ ounces chopped, preserved ginger
2 ¼ tsp. chili powder
1 ½ tsp. mustard seed
½ tsp. curry powder
2 cups packed brown sugar
2 cups apple cider vinegar
2 Tbsp. pickling spice (in cheesecloth bag)

Place all ingredients in a large heavy pot. Bring to a boil and cook over medium heat for 1 ½ hours to get a good thick sauce. Stir frequently to prevent scorching. Remove the spice bag and ladle into hot sterilized jars. Seal with lids and rings and process in a barely simmering water bath for 10 minutes. Good with curry dishes and great with cream cheese and crackers.