

Mango Chutney

SOURCE: Amy Fitzgerald - Birmingham, AL

PREPARATION TIME: 30 minutes **COOKING TIME:** 35 minutes

INGREDIENTS:

- 1 1/2 C orange juice
- 1 C golden raisins
- 3 C chopped mango (about 2 medium)
(3 C chopped refrigerated mango slices, drained, may be substituted)
- 2-3 jalapeño peppers, seeded/chopped
- 1 medium-size red onion, chopped
- 2 TBS brown sugar
- 2-3 TBS lime juice
- 2 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp ground ginger
- 1/4 tsp ground cloves
- 1/4 tsp ground nutmeg
- 1/8 tsp ground red pepper

INSTRUCTIONS:

Combine all ingredients in medium saucepan - cover & bring to a boil over medium heat, stirring occasionally. Reduce heat & simmer, uncovered, 30 minutes or till mixture thickens, stirring occasionally - cool slightly. Serve immediately or cover & chill up to 1 week.

YIELD: 2 C