

MANGO-CRANBERRY CHUTNEY

SOURCE: FOOD & WINE 11/01 (Grace Parisi)

INGREDIENTS:

1 TBS peanut oil	Pinch salt
1 small Vidalia or other sweet onion, chopped	1 tsp curry powder
1 cinnamon stick, broken in half	1 C granulated sugar
1 C packed light brown sugar	1/2 C cider vinegar
2 large under-ripe mangoes (peeled/cut into 3/4" dice)	1 tsp mustard seeds
1 lb cranberries	

DIRECTIONS:

In large saucepan, heat 1 tsp of oil - add onion & salt - cook over moderately low heat, stirring till onion softens (about 8 minutes). Add curry & cinnamon stick - cook 1 minute - stir in sugars + vinegar & bring to boil. Add mangoes & cook, stirring occasionally, till softened (35-40 minutes). Add cranberries - cook over moderate heat 40 minutes more, crushing them against sides of pan.

Heat remaining 2 tsp of oil in small skillet - add mustard seeds - cook till they begin to pop - then stir them into the chutney. Transfer to bowl & let cool.

NOTE: Chutney can be made ahead/refrigerated up to 2 weeks.

Great with ham or fowl.