



Peach Apple Chutney

With Olive This!™ Peach White Balsamic Vinegar

Camine Pappas / Makes 2 Cups / July 2021

INGREDIENTS:

- 2 large just ripe peaches peeled and diced into ½” pieces
- 1 large Fuji apple, unpeeled, diced into 12” pieces
- 3 T thinly sliced shallots
- 1 t grated fresh ginger
- ¼ C golden raisins
- Pinch of ground cloves
- 3 T Olive This! Peach White Balsamic Vinegar
- 1 t coarse kosher salt
- 1/3 t ground black pepper
- 1 T white sugar



METHOD:

Place the diced peaches and apple in a medium sized saucepan. Add the 1 T sugar and toss. This keeps them from turning brown. Now continue to cut and prep other ingredients. Add the sliced shallots, ginger, raisins, cloves, vinegar, salt, and pepper. Bring all ingredients to a simmer and then cook on a very low bubble for 8 minutes, stirring very often. No need to add any other liquid. The moisture and sugars will be all the liquid you need. Remove from stove, let cool slightly. Serve. Can also be refrigerated and used up to 3 days.



SERVING SUGGESTIONS: Excellent on any baked fish, chicken, or pork. Here I serve it over pecan crusted Cobi, which is like a Sea Bass, over coconut chili rice.

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