



Pineapple Ginger Chutney (Best on Baked White Fish)

Camine Pappas / January 2020

INGREDIENTS:

3 rings of canned pineapple cut into small sections
½ can of the juice, or about ½ C
¼ C white sweet onion chopped
2 T chopped candied ginger
2 – T sweet Thai chili sauce
2 – 3 T red wine vinegar
A dash of kosher salt

METHOD:

Add all ingredients to a small saucepan and bring to a simmer. Keep cooking for about 6-7 minutes on this low simmer until reduced by half.

Serve over fish or chicken or with your favorite cold salmon!

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