

10 Pepper or More Chutney

By Richard Nolleaux

Makes approximately 6-8 pints.

Ingredients:

- 5 1/2 cups peppers (4 1/2 cups sweet peppers such as red, yellow, or green bell peppers or anaheim chiles; and 1 cup hot chiles such as jalapeño or serrano chiles), stemmed, seeded, and minced
- 1 1/2 tsp. salt
- 2 1/2 cup red wine vinegar
- 1 cup golden raisins
- 1/2 cup dried currants
- 1 cup white sugar
- 1cup dark brown sugar
- 1 large red onion, minced
- 8 garlic cloves, minced
- 2 T. ginger, minced

Put all ingredients into a large pot, bring to a boil, lower heat, simmer 1 hour, or until thickened, stirring occasionally. Remove 2 cups of chutney from pot and process in blender or food processor until smooth; return processed chutney to pot and blend. Remove another 2 cups more of chutney and process coarsely; add back to pot and blend.

Chutney can now be processed in jars and sealed. It is often better after sitting in jars for 1-2 weeks. Serve chutney on crackers with herbed cream cheese, or top grilled chicken or fish, and hamburgers with this unique condiment.

Serve with Dry Creek Vineyard Zinfandel.