

FENNEL – APPLE CHUTNEY

Ingredients:

- 1- large fennel bulb, stalks discarded, halved, cored, and cut into ¼ inch pieces.
- 1 – onion chopped fine
- 2 – granny smith apples peeled and cored and cut into ½ inch pieces
- 1 – cup rice vinegar
- ¼ -cup of sugar
- 2 - tsp of grated lemon zest
- 1 - tsp salt
- ½ - tsp red pepper flakes

Preparation:

Heat oil in medium saucepan over medium heat until shimmering.

Add fennel and onion and cook until softened, about 10 minutes.

Add apple, vinegar, sugar, zest, salt, and pepper flakes. Bring to simmer and cook until thickened, about 20 minutes.

Cool to room temperature, about 2 hours.

Serve with pork.

Start this immediately.