



Men's Cooking Club
of Wimberley

Christmas
Dinner 2014

Apple Chutney

Serves 24

Ingredients:

Butternut squash – roasted & cubed
12 Granny Smith apples, peeled, cored and half-inch diced
2 cups chopped yellow onion
4 tbsp minced fresh ginger
2 cups freshly squeezed orange juice (2 oranges)
1 cup good cider vinegar
3 cups light brown sugar, lightly packed
2 tsp whole dried mustard seeds
½ tsp hot red pepper flakes
3 tsp kosher salt
1½ cup raisins

Directions:

Heat the oven to 400° F
Slice butternut lengthwise, scoop out seeds, roast at 400° F for about 30 minutes until tender.
Remove skin and cube. Set aside.
Combine the apples, onion, ginger, orange juice, vinegar, brown sugar, mustard seeds, pepper flakes and salt and in a large saucepan.
Bring the mixture to a boil over medium-high heat, stirring occasionally.
Reduce the heat to simmer and continue cooking, stirring occasionally, for 50 min to 1 hour, until most of the liquid has evaporated.
Take off the heat and add the raisins and butternut squash.
Taste and adjust salt and sweetness with sugar or vinegar.
Set aside to cool and store covered in the refrigerator for up to 2 weeks.