

Cherry Chutney

Printed from Cherry Recipes at <http://www.cherryrecipes.com/>

Taken from traditional Indian recipes, this chutney is a warm fruit sauce with a delicious amount of warm spice.

Ingredients:

2 ½ pounds fresh cherries, pitted
1 cup diced onion
1 ½ cups white wine vinegar
1 cup white sugar
2 tablespoons minced fresh ginger
1 teaspoon sea salt
½ teaspoon ground coriander
¼ teaspoon mustard seed
¼ teaspoon celery seed
¼ teaspoon red pepper flakes
1/8 teaspoon ground allspice
1/8 teaspoon ground cinnamon

Directions:

1) Combine all ingredients in a medium saucepan. Bring to a boil over high heat, stirring occasionally. Reduce to a simmer and cook on low for 45 to 60 minutes, until mixture is very thick and syrupy. Serve warm or chilled.