

Spicy Persimmon Chutney

Savannah · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

32

Description

This persimmon chutney is a tangy relish that's a nice variation on cranberry sauce

Ingredients

- 1 ½ cups cider vinegar - 1 cup chopped onion - 1 large Granny Smith apple - peeled
- cored and chopped - 1 cup golden raisins - ¾ cup white sugar - ¼ cup lemon juice - 1 green chile pepper
- seeded and minced - 1 tablespoon minced fresh ginger root - 1 tablespoon lemon zest - 1 teaspoon ground coriander seed - ? teaspoon ground cloves - 4 Fuyu persimmons
- peeled and chopped

Instructions

1. Combine cider vinegar
2. onion
3. apple
4. raisins
5. sugar
6. lemon juice
7. green chile
8. ginger
9. lemon zest
10. coriander
11. and cloves in a large saucepan. Bring to a boil over medium heat
12. stirring occasionally. Reduce heat to medium-low and simmer until mixture thickens
13. stirring frequently
14. about 25 minutes. Add persimmons and simmer until the persimmons are tender
15. about 5 to 10 minutes. Remove from the heat and let cool completely. Cover and refrigerate. Tips This chutney may be made a day or two ahead.