

Kokub39s Mango Chutney from Pakistan

Oscar · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs

Description

We live in Saudi Arabia in a closeknit community full of different cultures and our neighbors from Pakistan have become like our extended family away from home Kokub one of our neighbors makes the most amazing mango chutney A few years ago she invited me to help her Of course she doesnt use a recipe so the NEXT time I went over with my measuring cups and scale so I could recreate her magic on my own What an incredible experience

Ingredients

- - 4 green (under ripe) mangoes - peeled
- seeded
- and cut into strips - 1 (1 inch) piece fresh ginger root
- chopped - 3 cloves garlic
- peeled - 2 ½ cups white sugar - 1 teaspoon salt - ½ teaspoon red pepper flakes - 1 teaspoon cumin seed - 2 cardamom pods - 4 cardamom seeds - 1 (3 inch) cinnamon stick - 5 whole cloves - 1 cup distilled white vinegar - 5 black peppercorns
- crushed

Instructions

1. Place the mangoes into a large pot. Crush the ginger and garlic using a mortar and pestle until they become a smooth paste; stir the paste into the mangoes. Stir in the sugar
2. and season with salt
3. red pepper flakes
4. cumin seed
5. cardamom pods and seeds
6. cinnamon stick
7. and cloves. Stir to blend
8. and then cover the pot. Leave the pot sitting out at room temperature overnight. The next day
9. place the pot over medium heat. Cook
10. stirring occasionally
11. until mixture begins to thicken
12. about 30 minutes. Stir in the vinegar and peppercorns; cook for 1 more minute. Cool before using.