



Mango Chutney

Savannah · 29/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

240

Description

This mango chutney is excellent with pork or lamb. It's also a treat with peanut butter on bread.

Ingredients

- 6 cups white sugar - 6 cups brown sugar - 3 cups distilled white vinegar - 5 small red hot chile peppers
- seeded and chopped - 4 teaspoons ground allspice - 2 teaspoons ground ginger - 2 teaspoons ground nutmeg - 1 teaspoon ground cinnamon - 1 teaspoon ground cloves - 1 teaspoon kosher salt - 2 large onions
- chopped - 1 cup golden raisins - 1 cup raisins - ½ cup fresh ginger root
- chopped - 3 cloves garlic
- chopped - 16 cups sliced
- semi-ripe mangos - ½ cup sliced almonds (Optional)

Instructions

1. Gather the ingredients. Combine white sugar
2. brown sugar
3. vinegar
4. chile peppers
5. allspice
6. ground ginger
7. nutmeg
8. cinnamon
9. cloves
10. and salt in a large saucepan. Bring to a boil; boil for 30 minutes. Stir in onions
11. golden raisins
12. raisins
13. fresh ginger
14. and garlic; boil for another 30 minutes. Stir in mangos (and almonds if using); reduce heat to low and simmer for 30 minutes. Pack chutney into hot
15. sterilized jars
16. filling to within 1/4 inch of the top. Run a clean knife or thin spatula around the insides of the jars to remove any air bubbles. Wipe rims with a moist paper towel to remove any residue. Top with lids and screw rings on tightly.