



Princess G39s Rhubarb Chutney

Savannah · 29/09/2024



Prep Time

21 mins

Difficult

Medium

Servings

12

Description

This chutney is delicious on a ham sandwich This chutney freezes well

Ingredients

- - 2 tablespoons olive oil - 1 onion
- finely chopped - 1 dash salt - 1 pound rhubarb
- trimmed and cut into 1/2-inch pieces - ½ cup sweetened dried cranberries (such as Craisins®) - ½ cup packed light brown sugar - 1 tablespoon red wine vinegar - 1 tablespoon minced fresh ginger root - 1 cinnamon stick

Instructions

1. Heat olive oil in a saucepan over medium heat. Cook onion until softened
2. 5 to 6 minutes. Add salt. Stir rhubarb
3. dried cranberries
4. brown sugar
5. vinegar
6. ginger
7. and cinnamon stick into the saucepan. Cook
8. stirring occasionally
9. until rhubarb softens and begins to break down
10. 6 to 8 minutes. Discard cinnamon stick before serving.