



Rhubarb Pineapple Chutney

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

10

Description

This is a great way to use rhubarb and goes really well with pork Also yummy on crostini with goat cheese simply brush sliced baguette with olive oil and bake at 400 degrees F until golden brown spread with goat cheese and top with the chutney Delicious Another great use for the rhubarb chutney is as a topping for pork chops Season chops or pork tenderloin with a mixture of even parts cumin coriander garlic powder and salt plus a sprinkle of cayenne grill then serve with the chutney It gets raves every time

Ingredients

- - 4 cups chopped rhubarb - 1 ½ cups chopped fresh pineapple - 1 cup water - 1 cup dried cherries - ½ cup white sugar - ? cup cider vinegar - 1 (1 inch) piece fresh ginger root
- peeled and sliced - 1 large clove garlic
- crushed - 1 teaspoon ground cinnamon - 1 teaspoon salt - ½ teaspoon red pepper flakes - ½ teaspoon fresh ground black pepper

Instructions

1. Stir rhubarb
2. pineapple
3. water
4. cherries
5. sugar
6. cider vinegar
7. ginger
8. garlic
9. cinnamon
10. salt
11. red pepper flakes
12. and black pepper together in a heavy saucepan; bring to a boil
13. reduce heat to low
14. and cook at a simmer until the rhubarb is tender to the point of falling apart
15. 15 to 20 minutes.