



Noreen's Kitchen

Sweet & Savory Mango Chutney

Ingredients

4 cups ripe mangos cubed	3 tablespoons minced garlic
1 cup brown sugar	1 tablespoon dry mustard
1 cup orange juice	1 tablespoon mustard seed (optional)
1 cup apple cider vinegar	1 tablespoon ground cinnamon
1 cup onion, diced	1 teaspoon ground allspice
1 cup red bell pepper, diced	1 teaspoon ground cloves
2 tablespoons chipotle in adobo	1 teaspoon ground ginger
½ cup golden raisins	1 teaspoon onion powder
½ cup dark raisins	1 teaspoon garlic powder
2 tablespoons grated fresh ginger	1 teaspoon salt

Step by Step Instructions

Combine all ingredients in a large stock pot.

Bring to a simmer over medium high heat stirring often to prevent scorching.

Reduce to medium low heat and continue cooking for 1 hour or until the mixture is reduced to a jam like consistency.

Ladle into jars or an airtight container. Store in the refrigerator for up to three months.

ENJOY!