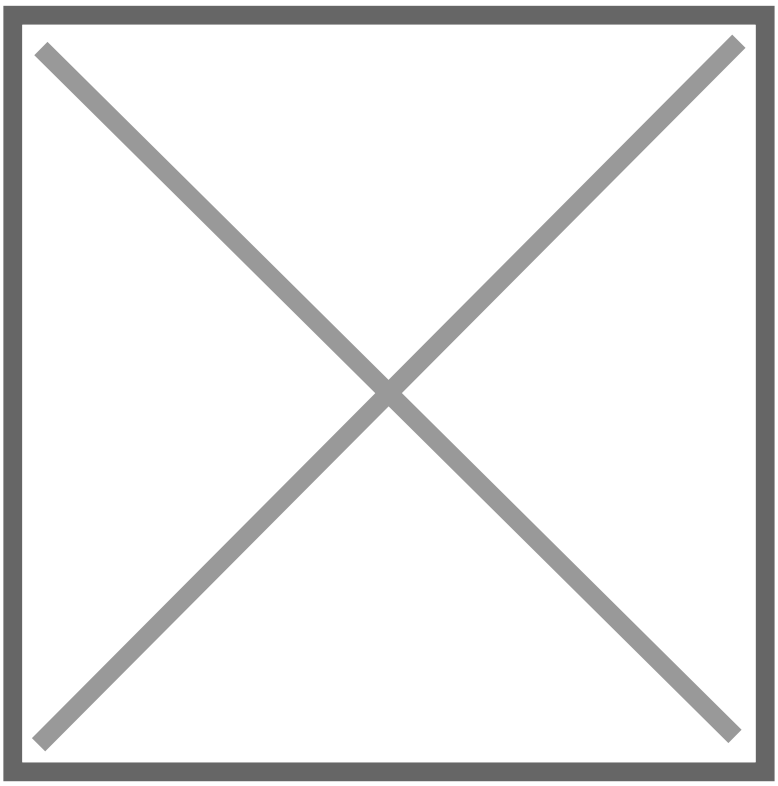
Mango Chutney

From: Fooby and cookidoo.ch, adapted.



Yields	?

Ingredients

- 2 mangoes (~600g raw weight), cut in cubes
- 1 onion, finely chopped
- 2 clove garlic, finely chopped
- 10 g ginger, finely chopped
- 75 ml white wine vinegar
- 100 ml water (or white wine)
- 40 g sugar (more for less ripe mangoes)
- 1 tbsp honey
- 1 lime zest
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp turmeric (Kurkuma, optional)

Instructions

1. Fry onion, garlic, and ginger on low heat until onions start caramelizing.
2. Add water, bring it to boil, simmer for 10 minutes.
3. Add lemon zest, vinegar, sugar and honey, season.
4. Simmer for 20 minutes more until chutney simmers.
5. During this sterilize the jars (e.g., with boiling water)
6. After chutney thickened, remove the lime zest, transfer the chutney to jars, and seal it.

Revision #1
Created 2023-06-22 06:53:52 UTC by Žygimantas
Updated 2024-02-17 18:34:22 UTC by Žygimantas