



apple chutney

NIBBLEDISH CONTRIBUTOR

Ingredients

1-1/2 lb. apples (I used McIntosh), chopped 1/2 large red onion, also chopped 1 medium clove garlic, minced 1/4 cup lemon juice 1/4 cup water (but I had some sparkling grape juice, so I used that) 1 tablespoon ginger 1 teaspoon cinnamon 1 teaspoon cloves 1 teaspoon salt 1 cup honey (or your favorite vegan sweetener) 1/2 cup balsamic vinegar 1/2 cup water 1/8 teaspoon cayenne pepper

Instructions

1. After you have chopped the apple & onion, minced the garlic, and assembled the other ingredients, simply put everything into a large stock pot.
2. Bring to a boil . . . and then lower heat to a simmer.
3. Simmer for one hour. Let cool.
4. And store in a glass jar.