

Peach Chutney Recipe:

Ripe fragrant yellow-flesh peaches from the tree (do not chill) - washed only if necessary, and without submerging in water. Cut fruit in half (don't waste time peeling it), take the pits out. (If you place them in compost they will make a little forest of peach trees. This is a good way to save some money and have more peaches around). Chop peaches into cubes and place in a large stainless steel pot over medium heat. When the mixture is boiling, add chopped ginger and finely chopped garlic.

Add raisins and a small amount of cayenne. Add vinegar and sugar (you can use honey). Bring to rapid boil, lower the fire and cook slowly for 3-4 hours or until it thickens. The mixture will begin to caramelize and will darken considerably. Of course, one must stir it to prevent scorching. Follow your cook book direction on hot packing. When ready, ladle hot chutney in jars and insert one smoked Chipotle chile pod in the center of each jar. Tighten the lids, seal and place jars in a dark place, cover with several towels to allow for gradual cooling. Store in a dark cool place. Serve with stir fry, red meats, rice dishes. This is good in the winter months to prevent colds and immune weakening (all that garlic-ginger-cayenne mix will just punch you back into good health).

Quantities: I go by taste and by a book. For 12 quarts of peaches, use one quart of chopped garlic, one quart + of chopped ginger, about one quart of raisins. Sugar by taste (cook books call for extra-ordinary amounts!). Vinegar by cook book recommendation.