

# Peach & Apricot Chutney

A glass jar with a metal clasp lid is filled with a vibrant orange-red chutney. The jar is surrounded by several fresh peaches and apricots, some with green leaves attached. The background is a dark, textured wooden surface.

## **Yields 3 1/4 cups**

A chutney that magically transforms the most mundane of dishes into epicurean delights.

## **Ingredients**

- 2 1/2 pounds fresh peaches (6-7 large)
- 1 cup coarsely diced dried apricots
- 1 small white onion, finely diced
- 1 1/2 cups dark brown sugar
- 1 1/2 cups cider vinegar
- 2 teaspoons peeled and minced fresh ginger
- 2 teaspoons ground ginger
- 2 teaspoons ground coriander
- 1/2 teaspoon ground cumin
- 1 teaspoon salt
- 1/2 cup raisins

## **Directions**

Wash the peaches, halve, and remove the pits. Leave unpeeled and cut 1-inch chunks in a large saucepan, combine all the ingredients except the raisins, and bring to a boil. then cook over medium-low heat for about 1 1/4 hours, stirring occasionally to prevent any sticking or burning on the pan. Add the raisins and cook for 30 minutes more, or until the mixture takes on a jamlike consistency. Remove from heat, cool, and store in airtight containers in the fridge. This chutney will keep for many months refrigerated.