



Arvinda's

artfully created Indian spice blends



Rhubarb-Apple Madras Chutney

This sweet and aromatic chutney pairs rhubarb's tangy sourness with the sweetness of apples. Fresh local rhubarb is available in late spring and early summer. If apples are not available, substitute with local strawberries.

Ingredients:

3	organic rhubarb stalks, washed and trimmed
3	organic apples, peeled and grated
¼ cup	granulated sugar OR raw cane sugar
1 tbsp.	vinegar
2 tsp.	Arvinda's Madras Masala
½ tsp.	sea salt
2 each	cinnamon bark, whole cloves and star anise, from Arvinda's Whole Spices



Method of Preparation:

In a heavy bottom pot, combine above ingredients and cook on medium-low heat for 45 minutes or until slightly thickened. Set aside.

Once cooled, store in a sterile glass jar and refrigerate. Will keep for up to one week.

Serving suggestions: Serve this sweet and spicy chutney as a condiment on a cheese plate or alongside roast turkey or as a glaze for pork chops. Also can be served as a dip for tofu or grilled vegetables.