

Pear Chutney

Dan Brophy

Yield: about 2 quarts

2 quarts firm ripe pears, peeled and chopped
½ cup dried apricots, diced
1 medium onion, peeled, cored and diced
1 ½ cup brown sugar
1 Tablespoon whole yellow mustard seed
2 Tablespoons crystallized ginger
1 teaspoon kosher salt
1-2 cloves garlic, minced
1 hot red pepper, optional
2 ½ cups apple cider vinegar

Method:

Combine all ingredients in heavy stock pot. Cook slowly until thickened and reduced about 45 minutes. Stir more frequently toward the end. Can be cooked in oven in lieu of stove top cooking. Cover and refrigerate.