

Date and Apricot Chutney with Apricot Tea

TOTAL TIME: 30 minutes

1 C dried dates, pitted and chopped

1 C dried apricots, chopped

1 sm onion, finely chopped

1/2 C apple cider vinegar

1/4 C brown sugar

1 † ground ginger

1/2 † ground cinnamon

1/4 † ground cloves

1/4 † salt

1/4 C brewed apricot tea, cooled

PREPARE THE INGREDIENTS:

Chop the dates and apricots into small pieces.

COOK THE CHUTNEY:

In a medium saucepan, combine the chopped dates, apricots, onion, apple cider vinegar, brown sugar, ground ginger, ground cinnamon, ground cloves, salt, and brewed apricot tea. Bring to a boil over medium heat.

SIMMER:

Reduce the heat to low and simmer for about 20 minutes, stirring occasionally, until the mixture thickens, and the fruits are soft.

COOL AND SERVE:

Remove from heat and let the chutney cool to room temperature. Transfer to a serving bowl.