

## Kumquat Jalapeno Marmalade



2 cups kumquats, stemmed, quartered and seeded

2 T. vegetable oil

4 shallots, chopped

1 Granny Smith apple, chopped

1 ½ T. minced, seeded jalapeno chiles

½ cup dried apricots, chopped

¾ cup water

¾ cup sugar

¾ t. kosher salt

Chop kumquats in processor. Heat oil; add shallots, apple and 1 T. jalapeno. Cook until soft (about 4 minutes). Add kumquats, apricots, water, sugar and salt. Boil until sugar dissolves. Boil additional 6 minutes. Stir in remaining jalapeno. Serve with pork tenderloin, ham or chicken.