

Recipe

Curried Pear Chutney

Ingredients

3 red bartlett pears
1 medium white or sweet onion
2 large garlic cloves, minced
2 Tbls vegetable oil
1 Tbls mustard seed
1 1/2 tsp curry powder
1 tsp ground cumin
1 tsp ground ginger
1/2 tsp red pepper flakes
1/2 tsp ground nutmeg
1/2 tsp ground ancho chili powder
1/4 tsp ground white pepper
1/4 tsp ground clove
1/4 tsp ground allspice
1/4 tsp ground cinnamon
1/2 tsp ground cardamom
1/2 cup rice vinegar
1/4 cup sweet sherry or white wine
1/2 cup dark brown sugar
2 tsp kosher salt

Directions

- Core and dice pears into 1/4 in cubes (leave peel on)
- Dice onion into 1/4 inch pieces
- Heat oil in a medium saucepan on medium high until shimmering
- Add onions and cook until caramelized, scraping occasionally with a flat wooden spoon to scrape the caramelization off the bottom of the pot; about 15 minutes
- Add garlic, pears, spices, brown sugar and salt, cooking until pears have softened; about 10 minutes



- Add vinegar & sherry (or wine) and deglaze the bottom of the pan with the liquid by scraping with a flat wooden spoon.
- Reduce heat to low and cook for another 15 minutes. (Pears mixture should be thick, and caramelized into a relish-like consistency)
- Use for a sweet and savory topping with ricotta or goat cheese on toast points.

Chef's Notes

Also great as a relish on meats such as lamb or pork, and amazing on flakey white fish or scallops.

