

## Apple Chutney

serves 6–10

Sweet, sour, and spicy, this chutney is a great accompaniment to many different types of foods, including Indian meals, turkey, rice dishes, and sandwiches.

**3 apples, peeled, cored, 1/2" dice**  
**1 c. onion, 1/4" dice**  
**1/2 c. brown sugar**  
**1/2 c. cider vinegar**  
**1 T. tamarind paste**  
**1 tsp.–1 T. hot sauce, your favorite**

**1 tsp. fresh ginger**  
**1/2 tsp. granulated garlic, OR**  
**2 cloves fresh minced garlic**  
**1/2 tsp. cumin, ground**  
**1/4 tsp. dry mustard**  
**1/8 tsp. cayenne**

Place all ingredients in a medium sauce pan. Stir well. Heat on high heat, stirring frequently, until boiling. Turn heat to low and cook until the apples are soft, but still have their shape, approximately 15–20 minutes, stirring often. Adjust the seasoning to suit your taste. The flavor wants to be balanced, with a nice blend of spicy, sweet, sour, and savory.