
Easy Mango Chutney

Total time: 2 hrs 15 min Yield: 32 servings

Ingredients

4 cup sugar
4 cup vinegar
1 onion (minced)
4 Tbsp ginger (minced)
4 Tbsp garlic (minced)
2 tsp crushed red pepper flakes
1 tsp grated nutmeg
1 tsp ground cloves
2" piece of cinnamon stick
6 pods of cardamom
6 cup small diced green or 1/2 ripe mango

Prep Time: 15 min Cooking Time: 2 hrs Total Time: 2 hrs 15 min

Instructions

In a large pot, place the sugar, vinegar, onion, ginger, garlic, crushed red pepper flakes, nutmeg, cloves, cinnamon stick and cardamom, bring to a boil and reduce by half.

Add in the mango and simmer until the liquid reduces by half (about 1 to 2 hours) and store chilled.

Recipe brought to you by:

Chef Grant Sato