

**This makes 12 cups -
Freeze some for later or give as gifts**

Major Grey's Mango Chutney

Ingredients

1 3 lb. bag frozen mango chunks
1 1/4 c apple cider vinegar
4 cloves garlic minced
2 limes; cut, squeezed, then minced (juice, pulp, rind and all)
1 small tub candied orange peel (see Amazon) or do the same thing with one orange you did with lime
1 large red onion, chopped
1 cup raisins
1 ginger root 2" piece peeled and grated
3TB ginger paste (in produce section; if not available, double ginger above)
1 1/2 c dark brown sugar
1 c white sugar
1/c cup molasses
1 cinnamon stick
1 tsp yellow mustard seeds
1 tsp ground coriander
1/2 tsp ground cardamom
1/2 tsp ground black pepper
1/2 tsp ground nutmeg
1/4 tsp ground cloves
1/2 tsp red pepper flakes (nice mild heat, a full tsp will make it HOT)
1 tsp garlic salt

Instructions

Combine all ingredients (stir well) in a deep saucepan on medium heat til it simmers, Reduce heat, cover, and simmer on low. Stir often, until thick and syrupy, about 1 hour to 1.25 hours. It will be chunky, which is fine, but I will use a whisk or potato masher to break up the soft mangoes and get a less chunky consistency.

Cool slightly & season to taste with more lime juice, but mine comes out perfect with no tweaking necessary. Store covered in fridge. Freeze the excess in small batches (covered plastic containers) for later.