

Georgia Peach Chutney

From *The Thrill of the Grill* (cookbook), 1990



Sweet (peaches and sugar) and tart (vinegar and lemon juice) in a delicious chutney.

- 2 large yellow onions, diced small
- 2 tablespoons vegetable oil
- 4 whole peaches, pitted, sliced or chunked
- 4 tablespoons brown sugar, packed
- 4 tablespoons sugar, [or Splenda]
- 1 tablespoon molasses
- 1/4 cup raisins, golden or dark
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup white vinegar, divided use
- 2 tablespoons lemon juice

Serving Ideas: Goes really well with pork - and works particularly well with anything grilled. Would go well with grilled chicken or fish too.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 24

1. In a saucepan over medium heat, saute the onion in the oil until transparent, about 5-7 minutes. Do not brown.
2. Add the peaches, stir and cook gently for about 4 minutes.
3. Add all the remaining ingredients except 1/4 cup of the vinegar and the lemon juice. Simmer, uncovered, over low heat for about an hour, stirring occasionally. Be careful the mixture does not burn - if it starts to dry - add a small amount of water to prevent the mixture from burning.
4. Remove from heat and add the lemon juice and remaining vinegar. The chutney will have the texture of thick, chunky applesauce, and thinner than bottled chutneys. Serve at room temp. It will keep, refrigerated, for about 6 weeks.

Per Serving (excluding unknown items): 42 Calories; 1g Fat (23.4% calories from fat); trace Protein; 8g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 90mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates.