

Lemon Shallot Chutney

From Aaron McCargo, Jr., *Food Network*, 2011



A savory, piquant yet lightly sweetened relish for pork, fish or chicken.

4 whole Meyer lemon (if using regular, increase sugar)

2 whole shallots, sliced into thin rings

2 tablespoons fresh tarragon, minced

2 tablespoons fresh chives, minced

3 tablespoons olive oil

1/2 teaspoon sugar, or other sweetener of your choice (I increased this quantity)

Salt and freshly ground black pepper

Serving Ideas: If you have some of the juice leftover, it's great on sliced tomatoes, green beans, beets, broccoli, corn cut off the cob, zucchini, carrots, even potatoes.

Servings: 4

1. Cut the lemons into supremes and place in small bowl. (My suggestion: cut each lemon supreme into 2 or 3 small pieces.)
2. Add shallots, tarragon, chives, salt and pepper. Taste the mixture for seasonings, or for sweetness.
3. Add the olive oil, stir to mix and set aside until ready to serve.

Per Serving (excluding unknown items): 121 Calories; 10g Fat (77.3% calories from fat); 1g Protein; 6g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Vegetable; 2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:
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