

Everyday Healthy! Everyday Delicious!

From the Kitchen of Janice Feuer Haugen

Rhubarb Ginger Chutney

Thank you, Canal House, [Christopher Hirsheimer and Melissa Hamilton](#),
for this recipe which I've lightly adjusted.

As this is a chutney, do let it sit a day or two before you enjoy it. This allows time for the acidity of the vinegar to mellow. To keep the rhubarb chunky, gently shake and swirl the pan versus stirring the rhubarb with a spoon. Consider making a double batch so you have one jar to enjoy now and a second jar for the freezer to enjoy later.

Naturally gluten and dairy-free.

Makes 2 cups

Total Time 30 minutes

Ingredients

3 ½ cups, trimmed, ½-inch sliced fresh rhubarb (about 1 pound)
½ cup light, local honey
½ cup regular or golden raisins
⅓ cup plus 2 teaspoons red wine vinegar
2 tablespoons balsamic vinegar
¼ cup minced crystallized ginger
1 tablespoon drained capers
Large pinch red pepper flakes
2 twists freshly ground pepper

Directions

1. Wash, trim and slice the rhubarb.
2. In a medium sauté pan over medium heat, combine everything but the rhubarb. Cook, stirring often, about 5 minutes or until the mixture reduces by half.
3. Stir in the rhubarb. Cook for about 15 minutes until the rhubarb is tender. While the rhubarb cooks, give a few gentle shakes and swirls to the pan, as using a spoon would break down the rhubarb.
4. To mellow the acidity of the vinegar, let Rhubarb Ginger Chutney sit a day or two in the fridge before enjoying it as a topping, spread, sauce or side dish.