



## Preserve Today, Relish Tomorrow

### UCCE Master Food Preservers of El Dorado County

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## Caribbean Peach Chutney

*This chutney has a mellow flavor that is reminiscent of the Caribbean islands. Chutneys are a great compliment to meat, poultry, and fish. Delicious on sandwiches, maybe a dollop on curried rice. Once you taste it you will know what to do with it!*



- 1 cup chopped gingerroot
- 2 cups malt vinegar
- 10 cups chopped pitted peeled peaches
- 2 cups lightly packed brown sugar
- 2 onions, finely chopped
- 2 green bell peppers, seeded and finely chopped
- 1 hot banana (yellow wax) pepper
- 1 cup dark raisins
- 1 cup golden raisins
- 1 cup mixed candied citrus peel (see tip)
- 1 Tbsp. salt
- ½ tsp. ground cinnamon
- ½ tsp. ground nutmeg
- ¼ tsp. ground cloves

Tie the gingerroot in a large square of cheesecloth, creating a spice bag. Set aside.

In a large stainless-steel saucepan, combine vinegar and peaches. Bring to a boil of medium-high heat. Boil, stirring constantly until peaches are tender, about 10 minutes. Add brown sugar, onions, both peppers, dark and light raisins, candied peel, and salt; return to a boil. Reduce heat and boil gently, for 30 minutes. Add spices and reserved bag of ginger. Boil gently, stirring frequently, until thick enough to mound on a spoon, about 15 minutes. Discard spice bag.

Ladle hot chutney into hot jars one at a time, leaving 1/2-inch head space. Remove air bubbles and adjust headspace, if necessary, by adding hot chutney. Wipe jar rim with a clean, damp cloth. Attach lid. Place jar in canner. Continue to fill remaining jars one at a time.

Process pint jars in a boiling water bath or atmospheric steam canner for:  
0-1000ft. = 10 minutes, 1001-6000 ft. = 15 minutes, above 6000 ft. = 20 minutes.  
Before removing canner lid, wait 5 minutes for boiling water or 2-3 minutes for steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

Yield: ~ 6 pint jars.

Tips:

To prevent the peaches from browning, measure the vinegar into a saucepan before preparing the peaches. As the peaches are chopped, drop them into the vinegar, stirring to ensure all surfaces are covered. When all peaches are chopped continue to follow the process above.

Any type of brown sugar works well in this recipe, but if you prefer a rich-colored chutney, use the dark brown sugar.

Candied citrus peel is also known as glacé or crystalized peel. You may also use your homemade candied citrus peel.

*Source: Ball Complete Book Of Home Preserving 2006/2012*



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