

Mango Chutney

Serves 1

Ingredients:

1 lb. Mangos, peeled, flesh diced

1 cup Red Onion , small diced

1 cup Sugar

1 cup White Vinegar

1/2 tsp. Ground Ginger

1/2 tsp. Cinnamon, ground

1/2 tsp. Nutmeg, ground

1/2 tsp. Red Chili Flakes

1/4 tsp. Clove, ground

Directions:

1. In a medium saucepan over medium heat, add all ingredients. Stir to combine. Bring to a simmer and allow to reduce until thick and syrupy, stirring occasionally, about 40 minutes.