



Recipes

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Golden Raisin Chutney

Serves 1

Ingredients:

- 1 Tbsp. Olive Oil
- 6 oz. Yellow Onions , ¼" dice
- 10 oz. Fresh Pineapples , 1" dice
- 2 oz. Light Brown Sugar
- 12 oz. Golden Raisins
- 1 tsp. Ginger Paste
- 1/8 tsp. Clove , ground
- 1 tsp. Kosher Salt
- .5 tsp. Ground Cinnamon
- 1/8 tsp. Allspice
- 4 oz. Tangerines Juice
- 2 oz. Water
- 1 Tbsp. Mint Leaves, chopped

Directions:

1. Heat olive oil in sauce pan over medium heat. Add onions and sauté until onions begin to caramelize.
2. Add pineapple, brown sugar, golden raisins, ginger, and spices.
3. After sugar dissolves, add tangerine juice and water.
4. Bring mixture to a simmer and continue simmering until about 75% of liquid is absorbed. Add in mint.
5. Remove from heat.
6. Let cool; label, date and refrigerate.