

Persimmon Chutney

I have made this chutney with apples and with pears using lemon or lime juice. Personally I prefer lime juice. The jury is out on using apples or pears, it is really a matter of taste. The pears should be firm. For my last batch I used golden delicious apples. Instead of dried cranberries you can substitute dried blueberries. The chutney develops its full flavor after a couple of days in the fridge.

Ingredients:

Makes about 4 cups of chutney.

4-5 Hayicha persimmons (enough to make 2 cups of blended pulp)
4-5 limes (enough to make ½ cup juice)
3 smallish apples of your choice (about 2 scant cups)
1 red pepper (1 cup chopped)
½ cup sugar
¼ cup of golden raisins
¼ cup of dried cranberries
1 small jalapeño pepper (seeded and finally chopped)
1 ½ TBS lime zest
3 inches fresh ginger
½ tsp. salt
½ tsp pepper
a splash of white balsamic vinegar

Directions:

To get the persimmons ready slice off the top, peel them and squeeze them into a food processor or blender removing the black seeds. Blend them with some lemon juice and then put them in a container with a lid. This can be done ahead of time and will keep in the fridge for a couple of days.

Grate the limes to get 1½ TBS of zest, then squeeze the limes to get ½ cup of juice.

Peel ginger and chop into small pieces, the smaller the better.

Peel and core apples, and cut them into ½-inch diced pieces.

Core and seed bell pepper, and cut into ½ -inch sized pieces.

Half the jalapeño, take the seeds out and chop finally. A word of caution, don't touch your face while doing this.

Combine the lime juice, zest, ginger, and sugar in a medium size pot and bring to a boil. Add raisins, cranberries, peppers and jalapeños and simmer for 3-4 minutes, add apples and continue to cook for another three minutes or until the apples start to soften but are not mushy. Add the persimmon pulp and bring to a boil and simmer for another couple of minutes. Season with salt and fresh ground pepper. Add a splash of white balsamic vinegar. Put into jars with a lid and refrigerate.

Guten Appetit!

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