

Blueberry Chutney

East meets West for a symphony of transcendental flavors. Traditional Indian spices blend beautifully with blueberries to enlighten the palate.

- 1/2 cup Dehydrated onion, minced
- 5-3/4 cup Red wine vinegar*
- 1-1/4 tsp Ground cinnamon
- 1/3 tsp Ground clove
- 1-3/4 tsp Garam masala
- 2-1/3 T Ground ginger
- 3/4 cup Medium brown sugar
- 4-3/4 T Cornstarch
- 3-1/2 cup Water
- 1-3/4 quart Sugar-infused blueberries

* Check acid level as vinegar strengths vary.

Process:

1. Combine onion and vinegar in non-reactive saucepot. Soak for 15 minutes.
2. Add remaining ingredients. Stir well.
3. Warm mixture over medium-high heat. Cook until simmer.
4. Cook for an additional 3-5 minutes, or until "cornstarch taste" cooks out. Stir well to avoid scorching.
5. Remove from heat and cool. Reserve.

Yield: Approximately 1 gallon