



Peach & Plum Chutney

in Red Pepper Scoops

Makes 48 appetizers ~ \$17.28 (approx. \$.36 per serving)

Ingredients

- 1/2 lb. plums (black, green, yellow, etc.), pitted and chopped
- 1/2 lb. peaches, blanched to remove skin, pitted and chopped
- 1/4 to 1/2 cup local honey
- 1/2 cup balsamic vinegar
- 1 Tbsp. grated fresh ginger
- 2–3 cloves of garlic, minced or grated
- 1/2 – 1 jalapeño, seeded and finely chopped
- 1 small onion finely chopped
- 4 red peppers
- 6 oz. goat cheese

Directions

1. In a non-reactive pan (not aluminum) heat honey and vinegar together. Bring to a gentle boil.
2. Add onions, jalapeño, garlic and ginger. Simmer for about 10 minutes.
3. Add peaches and plums and simmer an additional 5 minutes.

(Chutney is typically chunky. But depending on how you want to use it, you may want to run it through a Cuisinart briefly to break up the chunks and form more of a sauce.)

4. Slice peppers in half. Remove stem, seeds and white membrane. Slice each half into “chunks” – 6 slices per half.
5. Place a small dollop of goat cheese on the pepper. Top with chutney.

Notes: This is an amazing recipe that can be used in a number of ways in addition to this appetizer. It's great spread over cream cheese and served with crackers. When left chunky, it's a great sauce for grilled chicken or fish and is a good addition to rice with nuts.

Be creative. For health purposes, this recipe calls for honey instead of sugar. For a more exotic taste, uses balsamic vinegar instead of the traditional cider or white vinegar. Heat of the chutney is determined by the jalapeño. Experiment carefully to control the heat. Fresh Farmer's Market jalapeños tend to be a little hotter than the grocery store version. If you're unfamiliar with working with chiles, make sure that you wear gloves and do not touch your nose or eyes.

This recipe actually makes about 2 to 3 cups of chutney—much more than you need for appetizers. It will keep in the refrigerator covered for approximately 1 week.

Recipe courtesy of Mary Pat Butler

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