RHUBARB ONION CHUTNEY

SERVES 8
Great served with grilled meats or vegetables.

INGREDIENTS

2 large yellow onions (about 1 ½ pounds), julienned
3 Tablespoons canola oil
1 cup golden raisins
½ cup sugar
1 pound rhubarb (fresh or frozen), trimmed and chopped into small pieces
1/8 teaspoon ground cloves
3 Tablespoons red wine vinegar
½ cup hot water

DIRECTIONS

1. In a large saucepan cook the onions in the oil over moderately low heat, stirring occasionally, until they are softened.

2. While the onions are cooking, combine the raisins, 1/2 cup hot water, vinegar, cloves, and sugar in a bowl. Let the mixture stand for 15 minutes, then stir it into the onions.

3. Bring the mixture to a boil, stirring, then top it with the rhubarb (do not stir in the rhubarb). Cook the mixture, covered, at a slow boil for 5 minutes.

4. Stir the mixture, cook it, uncovered, for 3 to 5 minutes more, or until the rhubarb is just tender. If you use frozen rhubarb, you will need to cook it longer. Season the chutney with salt and pepper.

5. Be aware that the color of this chutney is rather pink.

SIMPLy Good eating

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TIPS

• This goes well with curries, chicken, or pork.
• Try it with raw vegetables or spread on a whole grain cracker or bread.
• The chutney may be made 1 week in advance and kept in an airtight container and chilled. Serve the chutney warm or cold.