Orange Ginger Chutney
Makes 4 cups

Delicious with roasted pork and chicken

4 navel oranges (zest saved from 2)
2 T. butter
½ c. small dice red onion
3 T. small dice jalapeno pepper
2 T. minced ginger
2 c. orange juice
½ c. red wine vinegar
½ c. light brown sugar
2 T. honey
2 medium Michigan red apples, large dice
2 T. chopped cilantro or parsley
2 T. fine dice roasted red bell pepper
Salt and pepper to taste

Segment 4 oranges: Cut off the ends and sit orange on cutting board. Following the curve of the fruit, cut downward to make a series of thin slices to remove all the peel and white pith. Then remove the segments by cutting alongside the membranes. Let the loosened segments fall into a bowl.

In a large saucepan over medium heat, melt the butter. Add onion and jalapeno; sauté for 5 minutes. Add ginger and sauté another minute. Add orange zest, orange juice, vinegar, brown sugar, and honey; cook until the sauce is reduced by half and has a glazed appearance.

Reduce the heat to low; add half of the apples; cook for 5 minutes. Off the heat, gently fold in remaining apples and orange segments. Pour chutney into a bowl; cool to room temperature. Mix in cilantro or parsley and red pepper. Season with salt and pepper to taste.

Dice means to cut into cubes.
- Fine dice = ⅛ inch
- Small dice = ¼ inch
- Medium dice = ½ inch
- Large dice = ¾ inch

Recipe developed by Corporate Chef Kurt Kwiatkowski and featured in Residential Dining Services.