

MICHIGAN RHUBARB CHERRY CHUTNEY SAUCE

The perfect sauce for pork, chicken and duck!

by Chef Kurt Kwiatkowski

Featured Food: Rhubarb

Yield: Serves 10

Ingredients

| | |
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| ¾ c. brown sugar | ½ c. dried Michigan cherries |
| ¼ c. apple cider vinegar | 1 T. canola oil |
| ½ c. tawny port | ¼ c. small diced shallots |
| 1 T. minced peeled fresh ginger | 4 c. 1/2-inch cubes fresh Michigan rhubarb |
| 1 T. ground garlic | 1 ½ c. chicken stock |
| 1 t. ground cumin | 1 T. clear gel or corn starch |
| ½ t. ground cinnamon | 2 T. orange juice |
| ½ t. ground cloves | Salt and pepper to taste |
| ¼ t. dried crushed red pepper | (Note: the tawny port is a style of port, a little sweeter than normal ruby port and also has a bit of a caramel type taste to it). |

Preparation

Combine first 10 ingredients in sauce pot, bring to simmer over medium heat, stirring until sugar dissolves. Cover the pot and remove from heat and let rest for 15 minutes.

In sauté pan over medium heat warm the oil and then sauté shallots for 2 minutes. Add rhubarb and sauté for an additional 5 minutes.

Add the cherry port mixture to the sauté pan and let simmer for 1 minute.

(Add chicken stock and reduce by one-third over medium heat. Should take about 7-10 minutes).

Whisk corn starch/clear gel into the orange juice and then whisk slurry into sauce and bring sauce back to a boil then reduce heat.

Taste sauce and adjust seasoning with salt and pepper as needed.

(**Great sauce with pork, chicken, or duck)