

ORANGE GINGER CHUTNEY

Wonderful with roasted pork and chicken!

Chef Kurt adapted this recipe from foodnetwork.com

Featured Food: Oranges

Yield: Makes 4 cups

Ingredients

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

Preparation

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.

Chef Kurt Kwiatkowski adapted this [recipe](#) from Chef Bobby Flay. Chef Kurt changed the focus from apples to oranges in this chutney to create a fresh flavor with more acidity. This Orange Ginger Chutney pairs deliciously with roasted pork and chicken.