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)  
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

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.