



Mango Chutney

Makes about 1 ⅓ cups

Ingredients

- 1 mango, roughly ¾ lb in weight (champagne variety), peeled and cubed ½ inch
- 1Tbsp small diced red onion
- 2 ½ Tbsp dark brown sugar
- 3 Tbsp dried cherries (raisins would work but I didn't have them, so I used cherries)
- ½ tsp ground chili powder
- 2 Tbsp red wine vinegar
- ½ tsp salt

Instructions

I combine everything together in a quart-sized bowl, stir it and let it sit for about a half hour to bring out the juice. I then pour everything into a nutribullet and barely whiz it, for two seconds at the most. I like chutney with some texture. I supposed I could hand mash it a bit with a potato masher but you are reading a recipe by a lazy cook.

This keeps for a week in the fridge, probably a lot longer but we ate it nonstop and after a week it was gone and I had to make it again.