



Rhubarb Chutney

makes about 5 cups

- 6 cups roughly chopped rhubarb
- 2 cups dark muscovado sugar
- 1 cup cider vinegar
- 2 large cloves garlic, minced
- 2 medium yellow onions, diced
- 3 tablespoons minced fresh ginger
- 3 tablespoons diced crystallized ginger
- 1/2-3/4 cup dried sour cherries
- 2 Fresno peppers, seeded and minced
- 2 Serrano peppers, seeded and minced
- 2 teaspoons fine sea salt
- 2 teaspoons freshly grated turmeric
- 1 teaspoon cumin seeds
- 1 teaspoon coriander seeds
- 1/2 teaspoon red pepper flakes

Combine all the ingredients in a large, heavy pot. Bring to a boil over medium-high heat, then lower the heat and cook, stirring occasionally, until quite thick, about 1 hour. Stir frequently toward the end to avoid scorching. Preserve according to canning instructions, or keep refrigerated in glass jars.