

Golden Pineapple Chutney

Amount	Measure	Ingredient - Preparation Method
1/2	cup	sugar
1/2	medium	red onion - diced
1 1/4	cups	mango - diced
1 1/2	cups	golden pineapple - diced
1		granny Smith apple - peeled, cored and diced
1		asian pear - peeled, cored and diced
3/4	cup	papaya - diced
1	tablespoon	ground allspice
1/4	cup	ginger - peeled and finely chopped
2	tablespoons	caribbean hot sauce
1/2	teaspoon	kosher salt
1/2	teaspoon	freshly ground black pepper
3	tablespoons	allspice berries - toasted
1	cup	apple cider vinegar

In a large bowl, combine all of the ingredients except allspice berries and vinegar. Allow to stand for 30 minutes.

Toast berries until they begin to smoke. Add vinegar, bring to a simmer, and reduce to 1/4 cup. Strain and discard berries.

Combine the vinegar with fruit mixture in a large heavy saucepan and simmer over med heat, stirring occasionally for 20 to 30 minutes or until liquid is syrupy.

Yield: "4 cups"