



- **4 cups rhubarb**, coarsely diced
- **2 cups light brown sugar**
- **½ cup lemon juice**
- **½ cup apple cider vinegar**
- **2 tart apples**, peeled and coarsely diced
- **1 cup raisins**
- **3 tablespoons fresh ginger**, minced
- **10 black peppercorns**
- **4 whole cloves**

Rhubarb chutney

from “Rhubarb can be used in dishes as the vegetable it is”,
by Florence Fabricant, *New York Times*, 1987

Note from Fabricant: Rhubarb makes an excellent chutney ingredient. The resulting relish studded with spices and raisins can be kept in a refrigerator and served at the last minute to dress up a simple roast duck or grilled meats such as pork chops. Of course, it can accompany an Indian curry.

1 Place the rhubarb, sugar and lemon juice in a heavy saucepan. Bring to a simmer and add the remaining ingredients.

Chérie's note: You could consider toning down the apple cider vinegar to anywhere between 1/4-1/2 cup. This chutney was a tad pungent at first but really grew on me.

2 Continue to simmer for 20 minutes or so, until rhubarb is tender but still holds its shape.

Chérie's note: My rhubarb did not hold its shape. Regardless, the chutney still reached an ideal (i.e., not watery) consistency.

3 The chutney will keep for many months in the refrigerator. For pantry storage, transfer the mixture to sterilized jars, seal with sterilized lids and process five minutes in a boiling water bath, or alternatively, place the hot mixture in

freshly sterilized jars, seal the jars with sterilized lids and invert the jars on the countertop for five minutes. (This is a new method that has proved safe.)

SOURCE: THE SAVORY SUBSTACK.COM