



SIMPLE MANGO CHUTNEY

Trim around the cards and glue back to back to create a recipe card. Keep it in your recipe box for easy reference or include with one of the gift options mentioned in the Marvelous Mango Chutney article.



SIMPLE MANGO CHUTNEY

Fruity bites of mango and golden raisins are energized with spices and caramelized into a golden sweet and sour treat.



For more recipes, tips and ideas for your home, visit homemadesimple.com

SERVING SUGGESTIONS

For an appetizer, serve on crackers with soft spread cream cheese or on lightly-battered chicken nuggets. For dinner, it's an amazing accompaniment for your holiday ham or turkey.

Notes



SIMPLE MANGO CHUTNEY

INGREDIENTS

- 1 bag (12-16 ounces), frozen mango chunks thawed
- 1 ½ cups vinegar
- 1 ½ cups granulated sugar
- 1 box (12-16 ounces) of golden raisins
- 1 teaspoon ginger
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 teaspoon salt

INSTRUCTIONS

1. Combine ingredients in a large bowl and pour into a heavy bottomed saucepan.
2. Bring mixture to a boil then reduce to a medium heat.
3. Cook until thickened, stirring regularly to avoid scorching, for 20-25 minutes.
4. Chill before serving.

STORING INSTRUCTIONS

To store before serving or gift giving, refrigerate Mango Chutney in a tightly sealed container or jar.