

Foodnity Recipes

Spicy Rhubarb Chutney With Raisins

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 pound rhubarb stalks, trimmed and cut into 1-inch pieces
- [ ] 1/2 cup golden raisins
- [ ] 1 small red chili, seeded and finely chopped
- [ ] 1/4 cup apple cider vinegar
- [ ] 2 tablespoons brown sugar
- [ ] 1/2 teaspoon ground cinnamon
- [ ] 1/2 teaspoon ground ginger
- [ ] 1/4 teaspoon mustard seeds
- [ ] 1 tablespoon butter or coconut oil
- [ ] Pinch of salt

Instructions

1. In a saucepan, melt butter over medium heat, then add the chopped chili, mustard seeds, ground ginger, and cinnamon. Sauté for 1-2 minutes until fragrant.
2. Add the rhubarb pieces and raisins, stirring to coat them with the spice mixture.
3. Pour in the apple cider vinegar and sprinkle brown sugar and a pinch of salt. Bring to a gentle boil, then reduce to a simmer.
4. Cook, stirring occasionally, for 20-25 minutes until the rhubarb is tender and the liquid has thickened to a jam-like consistency.
5. Remove from heat, let cool slightly, then transfer to a clean jar. The chutney is ready to use warm, but tastes even better after it rests.

Nutrition per serving

120 kcal	2 g	22 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the chutney seems too thick, stir in a tablespoon of water.
- Taste before sealing; you may want a dash more vinegar for brightness.
- For extra depth, add a splash of orange juice during simmering.