



## Rhubarb Chutney

Makes 2 Cups

As a child, I was not too fond of rhubarb; but loved pie crust, and part of my Mom's spring pie rotation was rhubarb pie. In order to get the crust, I had to also eat the filling. A small price to pay for Mom's pie crust. Over time, I have come to really appreciate rhubarb and the uses other than stewed and in pies. In this recipe, we create a chutney that embraces the tartness of rhubarb and combines it with the sweetness of raisins and currants, and spices like cinnamon and clove. It pairs well with pork, but you just might find yourself digging in to eat by the spoonful, no crust needed.

1 T olive oil  
1/2 c onion, medium dice  
1/4 c white sugar  
1/4 c brown sugar  
1/3 c apple cider vinegar  
2 t ginger, grated  
1 t lemon peel, grated  
1 cinnamon stick  
pinch clove, ground  
1/8 t red pepper chile flakes (optional, but recommended)  
1/4 c currants  
1/4 c golden raisins  
3 c rhubarb, 1/2" dice\* (approximately three medium stalks or one pound)

In a pan large enough to hold all ingredients, sauté the onion over medium heat under tender and translucent. Next, add the sugars, vinegar and spices. Cook slowly over low heat and stir occasionally. Once the sugar has dissolved, add the raisins, currants and rhubarb. Bring to a simmer and cook stirring occasionally, just until the rhubarb is soft. Some pieces of rhubarb will remain intact and some will fall apart. This is what you want.

Remove the pan from the heat and remove the cinnamon stick. Taste. It should have a nice balance between sweetness and tartness. If out of balance, add small amounts of sugar or vinegar as needed. The chutney should be allowed to cool and is best served at room temperature. If not used immediately, it can be refrigerated after cooling and will keep for five to seven days. This chutney goes well with pork and would be nice with duck. It can also be served on a crostini. Spread a little goat cheese on a crostini and top with a dollop of the chutney. A simple and tasty appetizer.

\*Before dicing, be sure to remove any thick fibers from the rhubarb like you would for celery.

*Recipe by David Musial, Chef/Owner  
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