

Rhubarb Chutney

½ cup white vinegar
½ cup water
½ cup white sugar
¼ teas. salt
3 T. fresh ginger, coarsely chopped
½ diced small onion or shallot
¾ cup diced rhubarb
1 small dried hot chile (optional)

1. Combine all ingredients in a small saucepan. Bring to a boil and then turn down heat to a simmer.
2. Continue to cook until all but a bit of liquid remains. Mixture should be “jammy”.
3. Taste and adjust seasoning. Cool and refrigerate. Use within a few days.
4. Can serve hot, cold, or at room temperature.

This is an old-fashioned “rule”. Experiment by adding golden raisins or changing the spices or using dried fruit. Think of it as a last-minute accompaniment like a salsa.