



FINCH + FENNEL

Spiced Apple Chutney

INGREDIENTS:

- 1 Shallot
- Olive Oil
- 1 Garlic Clove, minced or grated
- 1 Tbsp Fresh Ginger, grated
- ½ c Raisins
- ½ c Apple Cider Vinegar
- 1 jar of F+F Spiced Apple Butter
- Salt + Pepper, to taste



DIRECTIONS:

1. Finely chop the shallot & sauté on medium-low heat with olive oil.
2. Add the garlic, ginger & raisins, then sauté until fragrant & shallot is translucent.
3. Stir in apple cider vinegar & F+F Spiced Apple Butter & simmer until half the liquid reduces. Remove from heat. Season with salt & pepper.
4. Let cool. Store in an airtight container, once cooled.

Enjoy!

