



FINCH + FENNEL

## *Cinnamon Pear Chutney*

### INGREDIENTS:

- 1 Shallot
- Olive Oil
- 1 Garlic Clove, minced
- 1 Tbsp Fresh Ginger, grated
- ½ c Raisins
- ½ c Apple Cider Vinegar
- 1 jar F+F Cinnamon Pear Jam
- 1 Cinnamon Stick or ½ tsp Ground Cinnamon
- Salt & Pepper, to taste



### DIRECTIONS:

1. Finely chop the shallot & sauté on medium-low heat with olive oil.
2. Add the garlic, ginger & raisins. Sauté until fragrant & shallot is translucent.
3. Stir in apple cider vinegar, F+F Cinnamon Pear Jam, and cinnamon stick or ground cinnamon, then simmer until half the liquid reduces. Remove from heat & remove cinnamon stick, if used. Season with salt & pepper.
4. Let cool. Store in an airtight container, once cooled.

*Enjoy!*

