



FINCH + FENNEL

Cherry Balsamic Chutney

INGREDIENTS:

- ½ Red Onion, diced
- Olive Oil
- 1 Garlic Clove, minced or grated
- 1 Tbsp Fresh Ginger, grated
- ½ c Raisins
- ½ c Apple Cider Vinegar
- 1 Jar F+F Cherry Balsamic Preserves
- Salt & Pepper, to taste



DIRECTIONS:

1. Dice the onion & sauté on medium-low heat with olive oil.
2. Add in the garlic, ginger & raisins & sauté until fragrant & onions translucent.
3. Add the apple cider vinegar & F+F Cherry Balsamic Preserves & simmer until half the liquid reduces. Remove from heat. Season with salt & pepper.
4. Let cool. Store in an airtight container, once cooled.

Enjoy!

