

## Red Currant Chutney

2 c. red currants, washed and stemmed  
1/3 c. sugar  
3 Tbsp apple cider vinegar  
1/3 c. water  
1 Tbsp vegetable oil  
1 Tbsp whole mustard seeds  
10 whole black peppercorns  
10 whole cloves  
1 cinnamon stick  
1/2 tsp ground ginger  
1/4 tsp salt  
1 large onion, chopped into small pieces  
1/8 to 1/4 tsp cayenne pepper, depending on your heat tolerance

In a small saucepan, bring currants, sugar, vinegar, and water to a boil. Reduce heat to low, cover, and simmer until currants begin to fall apart, about 10-15 minutes. Careful, this is a recipe that's likely to boil over (and make a mess!), so leave your lid somewhat ajar or give it a stir frequently. Strain red currant mixture through a fine sieve, catching the juice in a bowl. Press down on the currant solids to extract as much juice as possible. Discard the solids, reserve the juice. Rinse out the saucepan and return to stove. Heat vegetable oil in saucepan over medium-low heat. Add mustard seeds, peppercorns, cloves, cinnamon stick, ginger, and salt, and fry until mustard seeds begin to pop, about one minute. Warning, the hot mustard seeds can pop quite forcefully and splatter oil, so work quickly and carefully, removing pot from heat if need be. Add the onion to the spices, and cook over medium low heat, stirring occasionally until onions are golden brown, about 10 minutes. Add currant juice and cayenne pepper to pot, and stir. Bring to a simmer, and simmer, uncovered, for about 15 minutes, until the sauce has reduced and thickened. Let cool and refrigerate for up to two weeks.