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Mango Papaya Chutney

- 3 large mangoes, peeled and chopped
- 1 small Latin American papaya, peeled, seeded and chopped
- 2 cups brown sugar
- ½ small red onion, finely chopped
- ½ small yellow onion, finely chopped
- ½ cup cider vinegar
- 1 cup water
- ¼ cup minced fresh ginger
- 1 jalapeno pepper, chopped
- 1/8 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/8 teaspoon cloves
- 2 limes juiced (1 teaspoon zested)

Place the chopped fruit in a bowl. Add ½ cup brown sugar and set aside to let fruit render juice.

Place the vinegar, water, onions, ginger, nutmeg, cinnamon, cloves and garlic in a heavy pot. Bring to a boil. Reduce heat and simmer slowly for 20 minutes.

Add the fruit and jalapenos to the vinegar. Bring to a boil, reduce heat and simmer for 30 minutes. Mash the fruit with a potato masher and cook for an extra 15 minutes. Add the lime juice and zest and turn off heat. Preserve it in hot jars as per instructions. Enjoy!