



Recipe Title: Grape Chutney

Total Yield: 12 oz Portion Size: 1 oz # of Portions: 12

Cooking Temp.: simmer Production Time: 45 minutes.

Equipment: Heavy saucepan(non-reactive), cutting board, chef's knife spoon ss bowl

Ingredients	Weight-Measure	Method
Peaches Seedless grapes Yellow Onion, minced Ginger, minced fresh Red pepper, diced Light brown sugar Granulated sugar Cider vinegar	4 oz 4 oz 1 oz 1 tbs 1 oz 2 Tbsp. 2 Tbsp. 1 fl oz	Place all ingredients in a heavy saucepan over medium heat and stir well to combine. Bring to a boil, stirring, and simmer for 25 to 30 minutes until chutney begins to thicken slightly. Remove pan from heat and let chutney cool. Plate with egg rolls.

