Loquat Chutney

Description

It's time for some Loquat Chutney with our backyard loquat harvest at hand. We're trying out some different loquat recipe ideas, loquats are an ideal fruit for making chutney.

Summary

Yield: 10
Prep Time: 1 hour
Category: Chutney
Cuisine: Indian

Ingredients

- 16 ripe loquats, stones removed, chopped
- 1/4 red onion, finely diced
- 1/8 cup fresh ginger root, julienned
- 1 serrano chile, seeds removed, finely diced
- 2 tbsps mustard seed
- 1 cup sugar
- 1 tsp salt
- 1 cup apple cider vinegar
- 1/4 cup water

Instructions

Prep all of the ingredients, place in a medium sized saucepan, and bring to a boil

Reduce heat to a simmer and cook down to a loose jam consistency, about 45 minutes to one hour.

Transfer to a jam jar, can keep sealed in the refrigerator up to 2 weeks.

Serve this sweet, tangy and spicy loquat chutney with crackers, pita bread, with vegetables, basmati rice, and as a condiment for fish and pork.

Notes

Loquats from the tree in the backyard .