

FROM THE RECIPE LIBRARY OF JOAN STURM



PEACH CHUTNEY WITH PISTACHIOS

2 cups sugar
1/2 cup distilled vinegar
1 tsp. mustard seeds, lightly crushed
1 tsp. wholees
1/2 tsp. ground cumin
1 tsp. crushed hot pepper flakes
3/4 cup dried black currants
1/2 tsp. salt
4 lbs. peaches, peeled, pitted and sliced into 1/4-inch wedges
1/4 cup lemon juice
1 cup slivered pistachios

Combine sugar, vinegar, mustard seeds, cloves, cumin, pepper flakes, currants and salt in a large, heavy, non-aluminum saucepan. Bring to a boil, stirring constantly. Reduce heat, cover, and simmer until thick, about 12 minutes.

Meanwhile, toss peaches with lemon juice. When spice mixture is thick, add peaches, stir gently and cook, uncovered, for 10 minutes. Peaches should retain their shape. Remove from heat. Stir in the pistachios.

Spoon chutney into hot, sterilized jars. Heat seal or cover, cool and refrigerate.

Yields 8 cups.]

Note: The chutney keeps well in the refrigerator for 2 months without processing in water bath.