

Blueberry Chutney

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Recipe source: [CD Kitchen](#)

Makes several jars; Excellent with cheese and roasted meats

INGREDIENTS:

- 4 cups fresh blueberries
- 1 large onion, finely chopped
- 1 to 1-½ cup red wine vinegar, to taste *Cook's note: I like it tart so used the full amount of vinegar*
- ½ cup golden raisins
- ½ cup brown sugar
- 2 teaspoons yellow mustard seed
- 1 tablespoon crystallized ginger, finely grated
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- ½ teaspoon ground nutmeg
- ½ teaspoon dried red pepper flakes

DIRECTIONS:

- Rinse blueberries and remove stems and defective berries. Drain well, then place in large stock pot.
- Stir in all remaining ingredients. Bring mixture to a full boil, then reduce heat to medium-low and simmer.
- Simmer for approximately 45-60 minutes, stirring frequently, until the mixture has thickened.
- Cool completely. Then fill jars and refrigerate.

Cook's note: I did not can or preserve the chutney, meaning cook to pressurize and seal the jars. You may do so if you like – here's a good [reference](#). Otherwise, this is a fresh chutney which should be refrigerated and used within about a month.

