



ANSON MILLS

Mango Chutney

Yield

About 2¹/₄ cups

Time

About 30 minutes

Cooking Remarks

If you add the sugar before the mango pieces are soft, the sugar toughens the fruit and, in essence, candies it. Not good.

Equipment Mise en Place

For this recipe, you will need a heavy-bottomed, nonreactive medium saucepan, a rasp-style grater/zester, and a wooden spoon.

Ingredients

4 ounces (1/2 cup) cider vinegar
1/2 cup (2.3 ounces) diced onion
1/4 teaspoon fine sea salt
1/4 to 1/2 teaspoon red pepper flakes
1/2 cinnamon stick
1 whole clove
2 small garlic cloves, grated or pressed
1 1/2 teaspoons finely grated ginger
3 large mangoes (2 1/4 to 2 1/2 pounds total), not fully ripe, peeled and cut into large dice
1/2 ounce (2 tablespoons) currants
2.5 ounces (1/3 cup) granulated sugar
2.5 ounces (1/3 cup packed) light brown sugar
2 tablespoons juice from 1 large, juicy lime

Directions

1. Place the vinegar and onion in a heavy-bottomed, nonreactive medium saucepan and bring to a simmer over medium heat. Cover the pan, lower the heat, and cook the onions until softened, about 5 minutes.
2. Add the salt, red pepper flakes, cinnamon, clove, garlic, ginger, and mangoes, and cook over medium heat, stirring frequently, until the mango softens but the pieces do not lose their shape, 5 to 10 minutes, depending on the mangoes. Stir in the sugars and continue to cook gently, stirring frequently, until the chutney is almost dry, 10 to 15 minutes. Remove from the heat and add the lime juice. Taste for seasoning. Pour the chutney into a jar or a bowl, cover, and refrigerate until ready to use.