



Ginger Peach Chutney

Makes 2 Cups

Ingredients

- 3 medium peaches
- 1 shallot, halved
- 1 teaspoon olive oil
- 1 tablespoon sugar
- 2 tablespoons white wine vinegar
- 1 teaspoon finely chopped fresh ginger
- 1/8 teaspoon salt
- 1/8 teaspoon dried crushed red pepper

Directions

1. Peel and halve peaches
2. Toss together peach halves, shallot, and olive oil
3. Grill peach halves and shallots over 400° to 500° (high) heat, covered with grill lid, 4 minutes on each side
4. Remove from grill
5. Cool 10 minutes
6. Coarsely chop peaches and shallot
7. Combine with sugar, vinegar, ginger, salt, and dried crushed red pepper