

# Orange-Ginger Chutney

## Makes about 2 ½ cups

The citrus tang of orange with the spiciness of ginger makes for a warm and refreshing combination that complements grilled meats and vegetables. —Vikas Khanna

From "Flavors First: An Indian Chet's Culinary Journey" by Vikas Khanna, Lake Isle Press, 2011

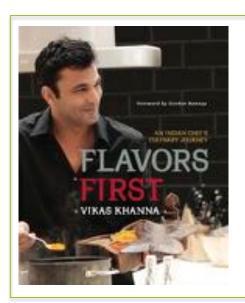
#### INGREDIENTS

- 2 large oranges
  1 tablespoon vegetable oil
  One 2-inch-long piece fresh ginger, peeled and minced
  1 medium yellow onion, finely chopped
  1/4 teaspoon salt
  1 teaspoon red chile flakes
  1/2 cup apple cider vinegar
- 1/2 cup packed light brown sugar

#### PREPARATION

- Use a microplane (or other fine grater) to remove 1 tablespoon zest from the oranges and set zest aside. Cut away the remaining peel and pith from the oranges. Cut the individual segments over a bowl, retaining all the juice. Remove the seeds and discard.
- Heat the oil in a saucepan over medium heat; add the ginger, onion, salt, and chile flakes and cook, stirring, for 2 minutes. Add the orange segments, reserved juice and zest, the vinegar, and brown sugar, and bring to a boil. Lower the heat and simmer, stirring occasionally, until thickened, 20 to 25 minutes.
- 3. Remove from heat. Let cool to room temperature, and refrigerate in an airtight container for up to 2 weeks.

Dara O'Brien



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