

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

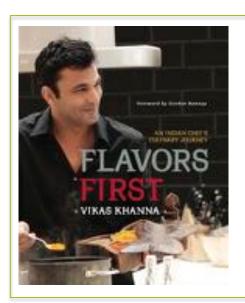
INGREDIENTS

- 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



FLAVORS FIRST By Vikas Khanna

"Vikas Khanna's enthusiasm for food is so intense that it practically explodes off the page. I could taste the dishes just by reading the recipes." —Jean-Georges Vongerichten

Flavors First draws from celebrated Indian Chef Vikas Khanna's culinary journey from his native India to his experience as a Michelin-starred chef in New York. With entire chapters devoted to every part of an Indian meal (even breads, chutneys, desserts and beverages) and an ingredient and spice glossary that includes tips on handling and storage, *Flavors First* is an indispensable resource on Indian home cooking.

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