



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 Chef’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

1. 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.
2. 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

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