





Pineapple Chutney

(Jamaica)

From the Manassas Gourmet Club dinner
Caribbean Cruise
Makes 2 Cups serve with Jerk Pork

Quantity	Ingredients	Preparation Notes
3 C	Fresh Crushed Pineapple	 Chop pineapple, ginger, chili and onion in food processor or blender. You may have to add some vinegar to moisten mixture if using a blender.  Place the mixture in a small non-reactive saucepan  Add vinegar and sugar, stirring well to be sure that the ingredients are evenly distributed and there are no clumps of chili  Place the saucepan over med heat and bring to a boil, stirring constantly  Reduce heat to low and continue to cook, stirring occasionally until chutney thickens, about 25 minutes.
1	Thumb sized piece of Fresh Ginger, scraped and minced	
1	Scotch Bonnet Chili, seeded	
1	Med Onion, chopped	
1 C	Vinegar	
1C	Dark Brown Sugar	