



## **Cranberry Pear Mango Chutney**

### **Ingredients:**

- 6 green onions
- 2 Tbsp. Lemon Fused Olive Oil
- 1 large mango, peeled and coarsely chopped
- 1/3 cup dried cranberries
- 2 Tbsp. granulated sugar
- 1/4 cup Cranberry Pear White Balsamic Vinegar

Chop the green onions and separate the white parts from the green. Sauté the white parts in the Lemon Fused Olive Oil in a frying pan over medium heat until tender and soft. Add the mango, cranberries, and sugar, then add the Cranberry Pear White Balsamic. Bring to a gentle boil, turn down the heat and simmer until the mango has softened, the dried cranberries have plumped, and the entire mixture has thickened, 7 – 10 minutes. Use the green parts of the green onions as a garnish if desired.

This chutney will keep in the fridge in an airtight jar for up to 1 week.

This quick and easy chutney is delicious with Brie, tucked into puffed pastry, served with pork or chicken, or just slathered on toast.

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