
Kumquat Chutney

Ingredients:

Amount (1, .50 , 8)	Unit (cup, Tbsp, g, ml)	Item (egg, chaya leaves, sugar)	Preparation (crushed, diced, whole)
1	cup	kumquats	chopped
½	cup	raisins	
1	tsp	mustard seed	
1	cup	brown sugar	
½	cup	almonds or pecans	chopped
		mixed spices to taste	
1	cup	vinegar	

Recipe Instructions:

1. Cook chopped kumquats until tender, drain and add raisins, brown sugar, mustard seed, nuts and spices.
2. Stir and cook for 15 minutes.
3. Add the vinegar and cook for another 15 minutes.
4. Put in jars and refrigerate.
5. Especially great when served with ham.

<http://edn.link/w92ept>