



From the Chef's Corner @ Upper Meadows Farm

Warm "Autumn" Chutney

Makes approximately 1 pint

Wash all produce prior to using

4 each	"Upper Meadows Farm" pears and / or apples
2 oz	"Upper Meadows Farm" honey
4 oz	Raisins and / or Prunes
2 oz	Brown sugar
2 oz	Cranberries, fresh or reconstituted
2 oz	Walnuts, chopped
1 T	Cinnamon, ground
1 shot	Worcestershire sauce
1 teaspoon	Lemon juice
Dash	Sea Salt
Dash	Cracked Black Pepper

Peel pear / apples, deseed and cut into small dice

Toss together with lemon juice

Next, use a medium sized sauce pot

Add pears / apples, raisins / prunes, cranberries and brown sugar

Bring to medium heat, stir often and cook until fruit becomes soft

Add honey and cinnamon, lower heat and continue stirring

Add walnuts, remove pot from heat

Add salt, cracked pepper and dash of Worcestershire sauce and mix

Check flavor and consistency

Serve immediately or place in refrigerator to cool

Reheat prior serving

Perfect with breads, croissants or biscuits

Plus serve with grilled, poached or roasted chicken or pork

t – teaspoon

T – tablespoon

Jeffrey R. Perry CEC