

Four Pepper Chutney

Category: Condiment

Servings:

Rating: 10

Source: Gourmet

Description:

Ingredients:

green bell pepper	3
red bell pepper	3
yellow bell pepper	3
jalapeno pepper	between 3 and 6
onion	1 chopped
apple cider vinegar	1 1/2 cup
brown sugar, light	1 1/2 cup packed
salt	3/4 teaspoon

Instructions:

Roast peppers till charred. Peel, seed cut out membranes and chop in Cuisinart. Simmer peppers with onion, vinegar, sugar and salt about 1 1/2 hours or until thick and syrupy. Put in jars and store in fridge. nb: Wear rubber gloves to prepare jalapenos!