

Apple-Date Chutney

Adapted from Leah Koenig

1 pound (about 2 medium size) crisp, tart apples; peeled, quartered, cored and cut into ½ inch chunks

⅓ cup finely chopped dates

⅓ cup finely chopped onion

½ teaspoon ground ginger or a 1-inch piece of fresh ginger, peeled and finely chopped

¼ cup red wine vinegar

2 Tablespoons apple cider vinegar

½ cup packed light brown sugar

2 Tablespoons honey

Zest of one lemon or orange

½ teaspoon ground allspice

⅓ cup currants or barberries (optional)

In a medium saucepan, mix together all the ingredients. Bring to a boil, turn the heat to low, and cover.

Cook on simmer, stirring occasionally, until the apples are very tender, about 30 minutes. Uncover and raise the heat to medium. Stir often, until the liquid reduces to a syrup, about 10 minutes. Remove from heat and serve at room temperature.

- Judy Matthews, CSAIR Chanukah 2020