# Apricot Chutney with Sweet Bell Pepper

## Description

Apricot chutney makes a delicious appetizer on crackers. And a great condiment with chicken or pork.

## Summary

**Yield:** 4
**Prep Time:** 30 minutes
**Category:** Relishes
**Cuisine:** American

## Ingredients

- 12 ozs dried apricots, diced
- 1 cup raisins
- 3  large red bell peppers, diced
- 1 cup sugar
- 1  red onion, finely chopped
- 3/4 cup red wine vinegar
- 5 cloves garlic, minced
- 1/4 tsp ground ginger
- 1/4 tsp ground cumin
- 1/4 tsp ground mustard
- 1 1/2 tsp salt
- 1 1/2 tsp crushed red pepper flakes

## Instructions

Combine all the ingredients in a large, heavy saucepan and bring to a full boil. Reduce heat and simmer uncovered for 30 minutes until thickened. Stir occasionally while cooking.

Cover and refrigerate.

Yields about 4 cups.

## Notes

Chutney may be stored in the refrigerator for up to one month.