

Cameron's Kitchen



Grape- Walnut Chutney

The unusual and delicious grape-walnut chutney is good with pork or veal chops, steaks etc. Pour a fruity red wine with the main course.

Ingredients – Makes 8 servings

- *4 cups seedless red grapes (about 1 ½ pounds), each cut in half*
- *¼ cup red wine vinegar*
- *3 tbsp. sugar*
- *2 tbsp. balsamic vinegar*
- *½ cup chopped walnuts, toasted*
- *3 tbsp. chopped fresh Italian parsley*

Steps

1. Heat large skillet over medium-high heat. Add halved grapes and toss until beginning to warm through, about 2 minutes. Add wine vinegar, sugar, and balsamic vinegar to grapes in skillet. Cook mixture until grape juices reduce slightly, stirring occasionally, about 10 minutes. Mix in walnuts and chopped parsley. (*Can be made 4 hours ahead. Let stand at room temperature*).
2. Bring chutney to boil over high heat; boil until juices thicken to syrup, about 1 minute. Season chutney with salt and pepper; transfer to bowl.