Rhubarb Chutney

Ingredients

- 3/4 c sugar
- 1/3 c cider vinegar or rice vinegar
- 1 tbsp minced garlic
- 3/4 tsp ground ginger
- 1/2 tsp cumin
- 1/2 tsp cinnamon
- 1 dash cloves
- 1 dash crushed red pepper
- 4 c rhubarb, chopped
- 1/2 c red onion chopped
- 1/3 c golden raisins

Steps

1. Mix spices, sugar, and vinegar in a small saucepan. Boil, reduce heat, simmer for about 2 min until sugar dissolved.
2. Add rhubarb, onion, raisins.
3. Cook and stir over medium heat until rhubarb tender and chutney is thickened, 5-10min.