

# RECIPE



## Pucker Up! It's Rhubarb Season

### Rhubarb Chutney and Cheddar Cheese

#### Ingredients

- 1 large orange
- 1 ¼ lbs. of fresh rhubarb, cut into small pieces
- 1 medium onion, chopped small
- 2¾ cup light brown sugar, firmly packed
- 1 cup golden seedless raisins
- 2 cups apple cider vinegar
- 1 tablespoons brown mustard seeds
- 6 whole allspice
- 6 whole black peppercorns
- ½ lb. extra sharp white cheddar (e.g. Grafton Village Vermont Cheddar, New York Cheddar)
- 1 package Castleton's Rosemary with Cornmeal and Sea Salt crackers

Grate the zest from the orange, set aside. Cut the orange into sections, remove and discard the white membrane. Cut over a bowl to catch all the juices along with the orange sections. Remove sections from the bowl and coarsely chop. In a large pot combine the rhubarb, orange pieces, zest and juice, onions, brown sugar, raisins, and vinegar.

Tie the mustard seeds, allspice, and peppercorns in a piece of cheese cloth and add to pot. (If you do not have cheese cloth add the spices to a paper coffee filter and tie tightly with a piece of kitchen string.)

Bring the pot to a boil over medium heat, stirring continually until sugar is dissolved. Reduce heat and simmer uncovered for about 1 hour until thickened, stirring frequently.

Remove spice bag and let cool. Puree the chutney in batches if using an up-right blender. If using an immersion blender puree right in the pan. Sterilize two large size jars by putting jars, lids, and rims into a pot of boiling water. Pour chutney into dried jars and let stand at room temperature to set. Keep in refrigerator for several months. Makes 4 cups.

When ready to serve the chutney bring to room temperature. Serve a small dollop of the chutney with a slice of strong, white, cheddar cheese on a Castleton Rosemary with Cornmeal & Sea Salt cracker.

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