

# Our State eats

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## Fresh Peach Chutney

*Yield: 8 servings.*

- 1½ pounds ripe peaches (approx. 4 to 5 medium peaches), pitted, peeled, and cut into small pieces**
- ½ cup apple cider vinegar**
- ¼ cup light brown sugar**
- ¼ cup molasses**
- 1 medium sweet onion, or 1 cup, chopped**
- 1 jalapeño pepper, cored, seeded, and minced**
- ¼ teaspoon crushed red pepper flakes**
- ½ teaspoon kosher salt**

Combine the vinegar, sugar, and molasses in a medium saucepan over medium heat. Bring to a low boil and stir until sugar dissolves.

Reduce heat and add the onion, pepper, and salt. Simmer for 10 minutes, stirring occasionally. Stir in the peaches and red pepper flakes. Simmer 15 to 20 minutes, or until peaches are cooked and begin to break apart.

Remove from heat and allow to cool for 15 minutes before serving. Serve over fried chicken, grilled seafood, shrimp, or as a dip with tortilla chips. Store leftover chutney in the refrigerator for up to a week.



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