

ART's Walnut Chutney

1 pound walnuts
2-3 garlic cloves
1 tablespoon apple cider vinegar
1/4 Granny Smith apple, chopped
1/4 large yellow onion, chopped
1 teaspoon ginger powder
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
1/2 pound brown sugar
4 tablespoons butter

Method

Add walnuts to food processor and pulse to a medium/fine texture; set aside. Add garlic, apple cider vinegar, apple, onion, ginger, cinnamon and salt to food processor and pulse fine. Combine the apple/onion mixture with the butter and brown sugar in a pot on the stove. Bring to boil over medium heat until brown sugar dissolves. Remove from heat and add walnuts. Best used warm; place leftovers in a covered dish and refrigerate.