



MONTANA APRICOT CHUTNEY

SUBMITTED BY: DEBRA OTIS

Ingredients:

4 cups MT apricots, pitted and cut into 1/2" pieces

3 cloves MT garlic, minced

1 MT leek, sliced fine

3 T fresh ginger, minced

1 T salt

2 T lemon juice

1 T brown cane sugar (or coconut sugar) (If the apricots are not very sweet or on the green side, use 2T.)

Instructions:

Prepare ingredients and mix well together.

Put in 1 quart wide-mouthed glass jar.

Put a lid on the jar and refrigerate overnight.

Letting the flavors mingle for a week makes it taste even better.

Eat within a month (if it lasts that long!).