

## Rhubarb Chutney

(Adapted from *Bon Appetite*, April 2003)

¾ cup sugar

½ cup red wine vinegar

2 pieces of cinnamon stick

2 tablespoons fresh grated ginger

1 teaspoon grated lemon peel

½ teaspoon ground cardamom

4 ½ cups finely chopped rhubarb (I use the food processor for this)

½ cup dried cherries (currants or raisins would be fine too)

1 cup chopped chives

Stir the first six ingredients together in a heavy sauce pan until the mixture boils and the sugar dissolves. Add the rhubarb and cherries and return to a boil. (I like the rhubarb to break down in this recipe. If you want it to hold its shape, chop it coarsely, and don't let it cook for more than five minutes.) Reduce the heat, and simmer till the chutney reaches the texture you prefer.

Cool to room temperature, remove the cinnamon stick, and stir in the chives. Cover and refrigerate for a couple of hours. You'll end up with about 4 cups of chutney. It keeps very well in the refrigerator or freezer.

