



Cherry Chutney on Sandwiches

Try this bright, tangy sandwich with cherry chutney for your next lunch or light meal.

Try one of these combinations with the chutney: Smoked turkey, spinach and Swiss cheese on Kaiser rolls; Roast pork, leaf lettuce and Edam or Gouda on country rye bread; Grilled chicken breast, romaine and Havarti on sourdough bread or roll.

To assemble, spread mayonnaise (if desired) on bottom halves of bread or rolls; layer greens, cheese and meat; top with two tablespoons of the chutney. Cover with the top halves of the bread or rolls.

Ingredients

- 1 lb. dark sweet cherries, pitted and coarsely chopped
- 1 cup packed brown sugar
- 1 cup tart apple, such as Granny Smith, finely chopped
- 1/2 cup finely chopped sweet white onion
- 1/3 cup cider vinegar
- 1 tsp. dry mustard
- 1 tsp. cinnamon
- 1/2 tsp. powdered ginger
- 1/4 tsp. cloves
- 1/4 tsp. allspice
- dash cayenne pepper

Preparation

Combine all ingredients in a 3-quart saucepan. Over high heat, bring to a boil, stirring frequently. Reduce heat to medium-low and boil gently until mixture is thick, about 50 to 60 minutes. Stir occasionally, increasing frequency toward the end of the cooking process to avoid burning. Cool before serving. Store in the refrigerator.