

Stonefruit and Icewine Chutney

by David Penny, Executive Chef, Great Estates of Niagara

This versatile recipe can be used in a variety of applications; any type of stonefruit in season will do. Serve with camembert style cheeses, patés or terrines.

Ingredients

1/2 cup	cider vinegar
1 cup	white sugar
1/3 cup	Riesling or Vidal Icewine
1	small white onion, peeled and diced
1 s	mall jalapeño pepper, seeded and diced
1/2	teaspoon salt
1 1/2 lbs	firm, fresh peaches or other stone fruit, blanched to remove the skin, pit removed, and diced

Preparation

Sweat onions, garlic and chilies over medium heat.

Add diced peaches and the remainder of the ingredients.

Bring to a boil and turn down to a simmer for 20 minutes or until most of the liquid is reduced.

Remove from heat and add Icewine. Allow to cool in pot

Serve at room temperature.

Transfer all excess to a clean container and refrigerate, covered, for up to one week. Chutney can also be jarred to last all winter.

Serve with Inniskillin Vidal Icewine.

