

Persimmon Chutney

Recipe type: Condiment Prep time: 15 mins Fermentation time: 3-5 days Yield: 2 cups

Ingredients

- 1 lb. fuyu persimmons
- ½ ounce (weight) candied ginger
- 2 Tablespoons/30ml raw apple cider vinegar
- 1 clove garlic, ground
- ¼ teaspoon/1.25 ml ground clove
- 1 teaspoon/5ml chili powder
- 2 teaspoons/10ml ground mustard seeds
- 2 teaspoons/10ml sea salt
- 1 Tablespoon/15ml raw honey
- 2 Tablespoons/30ml pickle brine or liquid whey

Instructions

Prepare

1. Chop candied ginger roughly.
2. Remove leaves/core and peel persimmons, then add them plus add candied ginger to work bowl of a blender or food processor. Pulse several times until texture resembles cottage cheese Add to a quart sized mason jar.
3. Dice garlic.
4. If starting from whole mustard seeds, grind seeds.
5. Add garlic and all other ingredients to mason jar.
6. Stir contents well.

Ferment

1. Place lid on jar, but do not tighten. Or, you can tighten lid on jar if you use an airlock system which lets CO2 escape).
2. Leave in a warm spot in your kitchen.
3. After a 3 days, you should see bubbles form, letting you know that fermentation is underway. Stir contents together if they separate.
4. Taste! When you're happy with how it tastes, tighten lid and store in refrigerator.
5. Contents may separate from liquid. Stir before using.

Recipe by Fermenters Club at <http://www.fermentersclub.com/persimmon-chutney/>