

SONG HILL WINERY

Dry Riesling Chutney

Ingredients:

- 1 cup white granulated sugar
- ½ cup white vinegar
- 3 cups fresh peaches, chopped
- 1 small onion, diced
- 1 teaspoon fresh ginger, diced finely
- 3 tablespoons raisins, gold or brown
- ½ cup Riesling – Dry
- 1 pinch red pepper flake (optional)
- 1 pinch clove (optional)

In a medium sauce pan sweat onion and raisins. Deglaze with Riesling, simmer gently for 2 to 5 minutes. Add sugar and stir. Add vinegar and stir. Reduce for 3 minutes on medium heat until sugar dissolves. Add remaining ingredients. Simmer until syrupy.

Use as a relish or thin with water to use as a glaze

Serve with Song Hill Winery 2019 Riesling - Dry

