

Ingredients:

6 Ripe Peaches

1 Tablespoon Vegetable Oil

1/4 Cup Vidalia or sweet onion, diced

1 Jalapeno Pepper, seeded and minced

2 Tablespoons fresh ginger, peeled and grated

1/2 Cup honey, preferably Western wildflower

2 Tablespoons packed light brown sugar

2 Tablespoons sherry vinegar

2 Tablespoons fresh cilantro leaves, chopped

1 Pinch kosher salt

Freshly ground black pepper

Instructions:

Fill a medium stockpot with water and bring to a boil. Prepare a large bowl of ice water. With a paring knife, cut a quarter-sized X in the bottom of each peach. Place the peaches in the boiling water for 30 seconds. Use a slotted spoon to transfer them to the bowl of ice water.

Let cool, then gently remove the skin, cut the peaches in half, and remove the pits.

Prepare a hot fire in a charcoal or gas grill or preheat a cast iron skillet over high heat. Once it has become extremely hot, add the peaches, cut-side down, and allow them to char for about 90 seconds. Once the peaches have developed a rich charred color, remove them and set aside.

In a large saute pan, heat the vegetable oil over medium heat. Add the onion and cook until translucent, about 5 minutes. While the onion is cooking, cut the peaches into 2-inch chunks, preserving the charred bits.

When the onion is ready, add the jalapeno and ginger and cook for 1 minute longer. Add the honey and brown sugar, increase the heat to high, and bring quickly to a boil. Stir in the vinegar, reduce the heat to medium, and simmer for 1 minute. Add the peaches and cook for about 5 minutes.

Remove from the heat, transfer the peaches and syrup to a bowl, and let cool to room temperature. Once cool, add the cilantro. Season with the salt and pepper.

Store the chutney in an airtight container in the refrigerator for up to 5 days.