

# PEACH CHUTNEY

Serves 8

Peaches have such a short growing season. Such a shame! Grilled, fresh, pureed, frozen, canned, over ice cream, under ice cream - they are sheer perfection!

## Ingredients:

8 peaches, pit removed and halved

Juice of 1 lemon

1tsp ginger, minced (15mL)

1 onion, sliced

¼ tsp allspice (1mL)

¼ tsp cinnamon (1mL)

1 tbsp cider vinegar (15mL)

¼ cup white wine (60mL)

1 tbsp olive oil (15mL)

Marinade:

½ cup bourbon (125mL)

1 tbsp honey (15mL)

½ cup pure maple syrup (125mL)

¼ tsp fresh nutmeg (1mL)

1 tsp fresh black pepper (5mL)

2 tbsp sugar (30mL)

Cedar planks soaked in water for 1 hour

## Directions:

1. Combine marinade ingredients in a saucepan and simmer for 10 minutes or until mixture thickens.
2. Squeeze lemon juice over peach halves and brush peaches with marinade. Cover peaches in plastic wrap and refrigerate for 3 hours.
3. Preheat grill to 375F (190C).
4. Place cedar planks on grill, close lid and wait until the edges of the planks start to char and smoke.
5. Reduce heat to 325F (162C). Place peaches cut-side-down on planks. Grill for 5 minutes. Remove and let cool.
6. Chop grilled peaches and place in bowl.
7. Preheat skillet to medium. Add onion and ginger. Sauté until onion is slightly softened. Add cinnamon, cider vinegar and white wine.
8. Remove from heat and add to chopped peaches. Serve with pulled pork.

From the kitchen of Chef Leo Pantel

Executive Chef at the Conexus Arts Centre

