

APRICOT CHUTNEY W/STAR ANISE

Adapted from How to Cook Everything by Mark Bittman

INGREDIENTS

¼ cup any vinegar
½ cup water
¼ cup sugar or honey
salt to taste
¼ teaspoon black pepper
1 small dried hot red chile
(optional)
3 star anise
1 tablespoon peeled and minced
fresh ginger or 2 teaspoons
ground ginger
½ cup minced onion
20 dried apricots, cut into 8
pieces each

METHOD

Combine all ingredients except the apricots in a small saucepan and turn the heat to medium.

Bring to a boil, stirring occasionally, then lower the heat and cook for 5 minutes.

Add the apricots and continue to cook until all but a tiny bit of the liquid is gone. If the mixture is not “jammy,” or the apricots not quite tender, add a little more water and cook some more.

Taste and adjust seasoning as necessary; you may add more of anything you like. Use within a few days and serve hot, warm, or at room temperature.