

Carambola Chutney

Ann-Michelle Albertson

2 medium to large Carambola (starfruit), pureed in blender

1½ c. Sugar

2-3 Limes, juiced (amount depends on juiciness of limes)

1 Hot Pepper, fine dice (use green Spanish hybrid or similar pepper)

Prima Donna Cheese (Aged Gouda Cheese)

Water Crackers

Method:

Rough chop the carambola, removing the seeds if any. Place in blender and puree. Measure liquid yields, and set aside.

Heat carambola in a medium pot stirring until a rolling boil is achieved.

Add an equal amount of sugar to the liquid amount of carambola. (If the yield was 1½ c. of pureed carambola, add 1½ c. sugar)

Stir to combine all ingredients and dissolve sugar. Reduce heat and cook until thickened.

Add hot pepper, and heat through.

Remove from heat and cool to room temperature. Chutney can be stored in airtight jars for later use.

To serve:

A popular way to use it is with cheese. Use Prima Donna sliced (an aged Gouda), water crackers and a dollop of chutney on top, very yummy and simple hors d'oeuvres for last minute guests.

This chutney is great with just about anything. It can be served with roasted pork tenderloin, grilled shrimp, turkey London broil, and many other mild types of meat. It is great on French toast, breakfast toasts, along with other cheeses (Pecorinos and Gorgonzolas).