**Peach and Chili Chutney**

Makes 3 cups

I like to use this on burgers or baked chicken. Try this on top of cream cheese for an appetizer.

3 cups cider vinegar

2 cups lightly packed brown sugar

2-1/4 cups golden raisins

1-1/2 tsp ground allspice

1-1/2 tsp ground mace

1-1/2 lb fresh peaches, pitted and cut into small chunks

4 small red chilies, split, seeded and chopped

6 cloves garlic, minced

1-1/2 tsp sea salt

3/4 tsp dried ginger

1. In a large Dutch oven, on medium heat simmer vinegar, brown sugar, raisins, allspice and mace stirring until sugar is dissolved, about 5 minutes.

2. Add peaches chilies, garlic, salt and ginger. Bring to a boil, stirring occasionally.

3. Reduce heat and simmer for 40-50 minutes or until thickened.

4. Cool, place in a covered container. Refrigerate up to 7 days..