



# Rhubarb Chutney

**1 pound trimmed rhubarb, sliced 1/4" thick (4 cups)**  
**1 tablespoon olive oil**  
**1 medium yellow onion, finely diced**  
**2 cloves garlic, peeled and minced**  
**1 tablespoon minced or grated fresh ginger (from about 1")**  
**1/2 teaspoon fine sea salt**  
**1/2 cup dry white wine, such as Sauvignon Blanc**  
**1/3 cup raisins or currants (or coarsely chopped golden raisins)**  
**1/4 cup sugar**  
**3 tablespoons honey**

Heat the oil in a medium saucepan over medium heat. Add the onion, garlic, ginger and salt and cook, stirring occasionally, without letting it brown, until translucent, about 5 minutes. Off the heat, add the wine and raisins. Return to the heat and bring to a boil; cook for 1 minute. Add the sugar and honey and stir to dissolve.

Stir in half of the rhubarb and bring to a boil. Reduce the heat and simmer, partially covered, until the rhubarb breaks down, 5-10 minutes, stirring occasionally.

Add the remaining rhubarb, raise the heat and bring to a boil. Reduce the heat again and simmer, partially covered, until the second batch of rhubarb has just begun to soften. (It will continue to soften from residual heat.)

Let the chutney cool to room temperature, uncovered, then taste for balance, adding more salt, honey or a dash of white wine vinegar if needed. Store in a jar in the fridge.

*Serve this savory-tart condiment on slices of toasted baguette spread with soft goat cheese, or with meats. It will keep well, refrigerated, for at least a week.*