



Mango Chutney

- 11 cups or 4 pounds chopped unripe (hard) mango, either Tommy Atkins or Kent varieties (about 9 to 10 large whole mangoes, or 6 pounds, as purchased)
- 2½ cups or ¾ pound finely chopped yellow onion (about 1 pound onions as purchased)
- 2½ tablespoons grated fresh ginger
- 1½ tablespoons finely chopped fresh garlic
- 4½ cups sugar
- 3 cups white distilled vinegar (5%)
- 2½ cups golden raisins
- 1½ teaspoon canning salt
- 4 teaspoons chili powder

Caution: Handling green mangoes may irritate the skin of some people in the same way as poison ivy. (They belong to the same plant family.) To avoid this reaction, wear plastic or rubber gloves while working with raw green mango. Do not touch your face, lips or eyes after touching or cutting raw green mangoes until all traces are washed away.

Yield: About 6 pint jars

1. Wash and rinse pint or half-pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Wash all produce well. Peel, core and chop mangoes into ¾-inch cubes. Chop mango cubes in food processor, using 6 one-second pulses per food processor batch. (Do not puree or chop too finely.) By hand, peel and dice onion, finely chop garlic, and grate ginger.
3. Mix sugar and vinegar in an 8- to 10-quart stockpot. Bring to a boil, and boil 5 minutes. Add all other ingredients and bring back to a boil. Reduce heat and simmer 25 minutes, stirring occasionally.
4. Fill hot chutney into clean, hot pint or half-pint jars, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel; adjust two-piece metal canning lids.
5. Process in a boiling water canner according to the recommendations in [Table 1](#). Let cool, undisturbed, for 12 to 24 hours and check for seals.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Pints or Half-pints	10 min	15 min	20 min

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