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.

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Pints or</td>
<td>10 min</td>
<td>15 min</td>
<td>20 min</td>
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<tr>
<td></td>
<td>Half-pints</td>
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</tbody>
</table>

Table 1. Recommended process time for Mango Chutney in a boiling water canner.

Developed at The University of Georgia, Athens, for the National Center for Home Food Preservation. Released by Elizabeth L. Andress, Ph.D., Department of Foods and Nutrition, College of Family and Consumer Sciences. October 2003.

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