



Cut at the line for a 4x6 Recipe Card

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# ***Jamaican-style Chutney***

# ***Spicy***

# ***Mango***

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great food | made easy!

(Dips)

## Ingredients:

- 2 mangoes
- 1 med. onion
- 1/4 tsp. salt
- 1 1/4 tbs. brown sugar
- 1 1/2 tbs. curry powder
- 1 1/2 tsp. powdered white pepper
- 1/4 tsp. finely mixed ginger
- 1/2 tsp. mixed spices {allspice}
- 1/2 tsp. powdered pimento
- 1 tsp. lime juice
- 3 tbs. finely chopped currants

## Directions:

Peel off skin & slice mangoes into tiny pieces. Peel & chop onion finely. In a saucepan, place mangoes, onion, salt, sugar, curry powder, white pepper, ginger, spices, pimento, lime juice & currants. Stir ingredients combining all well together. Add water just to cover. Place saucepan on fire/stove. Cook stirring occ. until water boils down & mixture reaches the consistency of jam.