

# Loquat Chutney

## Description

It's time for some Loquat Chutney with our backyard loquat harvest at hand. We're trying out some different loquat recipe ideas, loquats are an ideal fruit for making chutney.

## Ingredients

- 16 ripe loquats, stones removed, chopped
- 1/4 red onion, finely diced
- 1/8 cup fresh ginger root, julienned
- 1 serrano chile, seeds removed, finely diced
- 2 tbsps mustard seed
- 1 cup sugar
- 1 tsp salt
- 1 cup apple cider vinegar
- 1/4 cup water

## Instructions

Prep all of the ingredients, place in a medium sized saucepan, and bring to a boil

Reduce heat to a simmer and cook down to a loose jam consistency, about 45 minutes to one hour.

Transfer to a jam jar, can keep sealed in the refrigerator up to 2 weeks.

Serve this sweet, tangy and spicy loquat chutney with crackers, pita bread, with vegetables, basmati rice, and as a condiment for fish and pork.

## Notes

[Loquats from the tree in the backyard](#) .



## Summary

**Yield:** 10

**Prep Time:** 1 hour

**Category:** Chutney

**Cuisine:** Indian