

## Garden Chef Summer Berry Chutney

<b>4-5 Cups</b>	<b>Seedless watermelon flesh, rough chopped</b>
<b>1 Cup</b>	<b>Fresh strawberries</b>
<b>1 Cup</b>	<b>Fresh blueberries</b>
<b>1 Cup</b>	<b>Fresh black berries</b>
<b>1/3 Cup</b>	<b>Minced onion</b>
<b>1½ Tbsp</b>	<b>Ginger root (grated fresh)</b>
<b>1 Tbsp</b>	<b>Apple cider vinegar</b>
<b>1/3 Cup</b>	<b>Brown sugar</b>
<b>½ Lemon</b>	<b>Freshly squeezed juice</b>
	<b>Dash of salt</b>
<b>2 Tbsp</b>	<b>Butter</b>
	<b>Sprig of thyme</b>

On medium heat, melt butter and add onions, cook until slight brown in color. Next, add apple cider vinegar, brown sugar, and fresh berries. Bring to boil and cook for 1 minute. Take off heat and squeeze in lemon juice and stir. Let chutney cool down before serving. Add thyme leaves on top for garnish.

Serve to complement your charcuterie board, you can use this as a spread on a baguette or butter cracker.

Serves 4-6



ATLANTA BOTANICAL GARDEN

*Recipe by Garden Chef Fred Fluellen II*