



Spicy Tomato Chutney

Yield: 4 ½ cps

½c.	Onions, chopped
½c.	Green Peppers, chopped
2 Tbsp.	Olive Oil
1 Tbsp.	Garlic, chopped
1 Tbsp.	Chipotles Pepper, canned
¼ c.	Ketchup
1 Tbsp.	Balsamic Vinegar
1 Tbsp.	Brown Sugar
1 ½ c.	Diced Tomatoes, canned
¼ tsp.	Salt
2 Tbsp.	Cilantro, chopped

1. Saute onions and green peppers in oil over medium heat until soft.
2. Puree garlic and chipotles in food processor until smooth.
3. Add puree to saute pan with ketchup, vinegar, brown sugar, tomatoes and salt. Simmer gently for 10 to 15 minutes and serve with Barley Rice Patties.