
Apricot-Fennel Chutney

2 tablespoons Champagne
vinegar
1/8 teaspoon chili flakes
1 tablespoon plus
1 teaspoon sugar

1/2 teaspoon salt
1 cup finely chopped fennel
1 cup finely chopped apricots
1 teaspoon lime juice
2 tablespoons chopped mint.

1. In a nonreactive pot, bring 1/2 cup water, the vinegar, chili flakes, sugar and salt to a boil. Add the fennel and gently boil until tender but still crisp, about 5 minutes. Add the apricots and bring to a boil, stirring, until the mixture thickens, 3 to 5 minutes more.
 2. Spread the chutney in a baking dish to cool. When it reaches room temperature, stir in the lime juice and mint. Adjust with salt and sugar to taste. Serve with pork chops, beef, lamb or poultry. *Makes about 1 1/2 cups.*
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