



Camarillo Certified Farmers Market

Supporting grief and bereavement services at Camarillo Hospice:
A program of Livingston Memorial Visiting Nurse Association



Savory Blueberry Chutney

Recipe by **Chef Alfonso Betancourt** and **Chef Juan Carlos Rodriguez** of
Manhattan Restaurant of Camarillo

Ingredients:

- 3 cups blueberries
- 2 cups red wine
- 1/4 cup minced garlic
- 1/4 cup chopped shallots
- 15 mint leaves
- 1/8 cup lemon juice
- Zest of one lemon
- 1/2 cup honey
- 2 pinches red chili flakes (or to your spice level)
- 4 Tbl olive oil
- Salt and pepper to taste



Directions:

1. Heat olive oil in medium-size pot until warm. Add garlic, pepper flakes, and shallots. Saute until golden brown.
2. Deglaze pan with red wine; reduce by one-half.
3. Add blueberries, mint, honey, lemon juice, and lemon zest. Bring to a boil, then simmer for 15 minutes.
4. Add salt and pepper to taste. Cool in refrigerator until set.

