

SUGGESTED PAIRINGS

Inniskillin Sparkling
Vidal Icewine



This versatile recipe can be used in a variety of applications; any type of stonefruit in season will do the trick.

Serve with camembert style cheeses, pates or terrines.

- 1/2 cup Cider vinegar
- 1 cup White sugar
- 1/3 cup Riesling or Vidal Icewine
- 1 small White onion, peeled and diced
- 1 small Jalapeño pepper, seeded and diced
- 1 Tbsp Finely chopped garlic
- 1/2 tsp Salt
- 1 1/2 lbs Firm, fresh peaches or other stone fruit,
blanched to remove the skin, pitted,
diced

Sweat onions, garlic and chillies over medium heat.

Add diced peaches and the rest of the ingredients. Bring to a boil and turn down to a simmer for 20 minutes or until most of the liquid has reduced.

Remove from the heat and add Icewine.

Allow to cool in pot.

Serve at room temperature.

Transfer all excess to a clean container and refrigerate, covered, for up to one week.

Chutney can also be jarred to last all winter.

Recipe by David Penny,
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