

Green River Melon Chutney

1 ½ cups cubed cantaloupe
1-½ cups cubed honeydew melon
2 cups sugar
2/3 cup white vinegar
¼ cup currants
½ cup finely chopped onion
½ cup finely chopped red bell pepper
1-teaspoon cinnamon
¼ teaspoon ground cloves

Combine all ingredients in a large saucepan. Bring to boil over medium heat. Reduce heat and simmer, uncovered, about 30 minutes or until slightly thickened. Keep refrigerated until serving. Makes 2 pints.

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