## Indian Style Mango Chutney

### *Ingredients*

- 5 mangoes
- 1 tbsp neutral oil
- 2tsp ginger, grated
- 2 tsp garlic, finely chopped
- 1 cinnamon stick
- 2 whole cloves
- 4 cardamom pods
- 1 tsp cumin, ground
- 1 tsp coriander, ground
- 1/3 cup white vinegar
- 1 tsp salt
- 1/4 cup brown sugar
- 1 dried chilli, whole, or extra to taste

### *Directions*

Step 1 – Cut the cheeks from the mangoes, leaving the skin on, then cut the remaining flesh from the mangoes, coarsely chop and set aside. Discard the seeds.

Step 2 – Prepare the barbecue for direct cooking over medium heat (190°C to 230°C), ensuring the grills are clean. Once hot, grill the mango cheeks, flesh side down, until beginning to char and soften. Remove from the BBQ and set aside.

Step 3 – Set up the BBQ for indirect cooking over medium heat (190°C to 230°C). If you are using a Weber Q barbecue, set up your barbecue with a convection tray and trivet. Heat a BBQ safe frying pan, then add the oil and sauté the ginger and garlic for 3 minutes. Add the cinnamon stick, whole cloves, cardamom pods, cumin and coriander and stir to toast a little.

Step 4 – Add the mangoes (scoop the flesh out of the mango cheeks and coarsely chop, discard the skin), vinegar, salt, brown sugar and dried chilli and stir to combine, then close the BBQ lid and allow the chutney to simmer for 10 minutes, stirring 2 – 3 times, until the mango has softened. Check for seasoning.

Step 5 – Once cooked, remove the pan from the BBQ and remove the cinnamon stick, cloves, cardamom pods and chilli. Transfer the chutney into sterilised jars. Store in the fridge once cooled.