

## **Blueberry Ginger Chutney**

**Hazel Blue Acres – Silvana, WA**

**10 ounces (2 cups) fresh or frozen blueberries (no need to thaw)**

**¼ cup sugar**

**¼ cup white wine vinegar**

**1 tablespoon grated fresh ginger**

**¾ teaspoon kosher salt**

**½ teaspoon pepper**

1. Combine all ingredients in a medium saucepan.
2. Cover and bring to a boil over high heat.
3. Adjust heat to rapid simmer and cook, uncovered, gently pressing blueberries occasionally with a spatula to make sure they've burst, until thickened and spatula drawn across bottom of saucepan leaves a trail that slowly fills in, 8-10 minutes (mixture will thicken as it cools; do not over-reduce).
4. Let cool for 15 minutes and serve with Perfect Grilled Salmon. Chutney can be refrigerated for up to 3 days.