

Mar-a-Lago Pear Chutney

Author: From the Mar-a-Lago private club resort in Palm Beach, Florida

***Carolyn T's
Cookbook***

Servings: 6



Description: A delicious tart chutney that goes with the Mar-a-Lago turkey burgers

1. Preheat oven to 350°.
2. Toss the diced pears with the cinnamon and salt. Bake on a parchment-lined cookie sheet for 10 minutes.
3. Cool and mix with the chutney and currants or raisins

1 whole fresh pear, Anjou, peeled and diced

1/2 tsp. cinnamon

1 tsp. sea salt

1 1/2 cups Major Grey's Chutney

1/4 cup dried currants, or raisins

Serving Ideas: This is to accompany the Mar-a-Lago turkey burgers.

Categories: Miscellaneous

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 191 Calories; trace Fat (1.7% calories from fat); trace Protein; 48g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 329mg Sodium. Exchanges: 0 Grain(Starch); 3 Fruit; 0 Fat.

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