Mango Chutney Sauce: Fresh Mango Chutney

8 – 12 servings

2 cups Mango, ripe local, peeled and cubed
1 T. Rice vinegar
2 T. Raisins
1 T. Honey
2 tsp. Ginger, fresh, minced
1 tsp. Garlic, minced
Dash Cayenne pepper
1 T. Chinese parsley, minced
½ tsp. Cinnamon, allspice or Garam Masala

1. Combine all ingredients in a small pot and bring to a boil.
2. Reduce heat and simmer for 5 to 10 minutes.
3. Break up mixture with a potato masher or fork.