

## Roasted Grape Onion Chutney

2 T olive or vegetable oil  
6 medium white onions, cut into strips  
2 cloves garlic, minced  
1/2 t kosher salt  
freshly ground black pepper  
1/4 t each cinnamon, cayenne  
2 - 3 lb seedless grapes, stemmed  
3 T maple syrup  
1 1/2 T balsamic vinegar  
2 T lemon juice (about 1/2 a lemon)

Preheat oven to 500F. Spread 1 tablespoon of oil on a rimmed baking pan and place pan in oven. When the oven reaches temperature, spread the grapes in the pan and cook them for 5 minutes, shaking the tray once. Remove from oven. If you use large grapes, roughly chop them when cooled.

In a large pan over medium-high heat, heat 1 tablespoon of oil, then add onion, garlic, salt, pepper, cinnamon and cayenne. Cook, stirring frequently for 5 minutes. Add syrup, vinegar and juice and cook, stirring occasionally, for 20 - 25 minutes to caramelize onions, without burning them.

Add grapes to onions . Mix well and adjust seasoning to taste. If there are too many juices, reduce them by simmering on medium-high until just a thin layer of liquid remains.

Soak jars and lids in boiled water to sterilize. Spoon chutney into jars and seal with parchment paper. Refrigerate what you'll use short term and freeze whatever you want to save. Don't forget to leave space in jars for expansion if freezing.

Delicious served with cheese, fish, poultry or meat — or spread over goat cheese on crackers or sourdough toast.

From **Batch** cookbook  
**Jittery Cook**