KIKKOMAN

Sweet chutney of melon and pears

Total time **120 mins** **120 mins** preparation time

Nutritional facts (per portion):
352 kJ / 84 kcal

Fat: **0.2 g** Protein: **1 g**
Carbohydrates: **20.1 g**

INGREDIENTS

8 portion(s)

1 kg	Pears
1 kg	Melon
1 kg	Onion
1	Chili
0.5 kg	Sugar
500 ml	Wine vinegar
150 ml	Kikkoman Naturally Brewed Less Salt Soy Sauce

PREPARATION

Step 1

Chop the pears and melon in cubes, bigger for melon and smaller for pears. Chop onions finely. Place all in a pot, add sugar, vinegar and soy sauce. Mix and cook on small heat until onion gets tender (30 minutes - 1 hour), when needed add some water.

Step 2

Put hot chutney in clean, dry glasses, cover with seals and lids and put to preheated oven. Bake in 120°C for about 30 minutes. Allow cooling down overnight; don't turn up-side-down.

Step 3

Serve as sweet addition to cheese, roasted or grilled meats and as a ready spread for bread.