

Use Your Preserves!



From Chutney to Fruit Leather

ROLL-UPS AND MORE – FOR ADULTS (AND ADVENTUROUS KIDS)

So you've found yourself with a jar or three of chutney lurking in the back of the cupboard. Maybe you just forgot about it, maybe you learned that chutney is not your new favorite thing after all and you forgot about it on purpose. But it's still good and you don't want to toss it, but ugh more chutney! What to do? Consider turning it into **chutney leather**. Fruit roll-ups go grown-up! But the sweet-spicy flavors are not just for adults; kids can enjoy them too. (And yes! You can turn any fruit spread into a fruit leather.)

Chutney leather makes a nice snack on its own, or it can serve to perk up a light lunch. Chutney leather also makes a great accompaniment to **cheese platters** (cranberry, apple and plum chutney leathers are especially nice) and is a terrific addition to **charcuterie boards**. Get fancy and use cookie cutters (or the tip of a sharp knife) to cut out fancy shapes to decorate holiday platters, or roll strips of leather into spirals to make pretty "flowers."

If you have a dehydrator (or can borrow one), making fruit leather is a snap. With so many ways to use chutney, you may just find yourself making more.

“Preserve Today, Relish Tomorrow”

Brought to you by the UCCE Master Food Preservers of El Dorado County

Website: https://ucanr.edu/sites/mfp_of_cs/

Helpline (530) 621 5506

Email: edmfp@ucanr.edu

Visit us on Facebook and Twitter!

