

MANGO CHIPOTLE CATSUP

2 tbsp vegetable oil
1 red onion, diced small
3 ripe mangoes, peeled, pitted, and cut in bite-size chunks
½ cup packed brown sugar
½ cup red wine vinegar
2 or 3 canned chipotle peppers
¼ cup molasses
salt and fresh cracked black pepper to taste

In a large saucepan, heat the oil over medium heat until hot but not smoking. Add the onion and cook, stirring occasionally, until well browned, 7 to 9 minutes.

Add the mangoes, brown sugar, vinegar, chipotle peppers, and molasses. Bring to a boil, reduce the heat to low, and simmer, stirring occasionally, until well thickened, about 1 hour. Be careful not to burn.

Remove the mixture from the heat, allow to cool somewhat, then puree in a food processor or blender. Season with salt and pepper.

Will keep, covered and refrigerated, for about 2 weeks.