



Blueberry Rhubarb Chutney with Rosemary Thyme Crackers

By Chef Therese Gorsich

Blueberry & Rhubarb Chutney

INGREDIENTS

1 cup blueberries
1 cup chopped rhubarb (about 1-inch dice)
1 Tablespoon balsamic vinegar
1 Tablespoon brown sugar
1 teaspoon grated ginger (a microplane works well for this)
1/2 teaspoon salt and a few grinds of black pepper

DIRECTIONS

Combine all ingredients in small saucepan, cook over medium heat until the rhubarb is soft and the chutney has slightly thickened, about 15 minutes. Taste and adjust the seasoning; The chutney should have a balance of sweet, salty, sour, and spicy flavor. Makes about 1 1/2 cups chutney. Store in jar in fridge.

Rosemary and Thyme Crackers

INGREDIENTS

1 3/4 cups unbleached all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 tablespoon chopped rosemary and thyme
1/2 cup water
1/3 cup olive oil
Flaky sea salt

DIRECTIONS

Preheat oven to 350°

Stir together flour, baking powder, salt, and chopped rosemary and thyme in a medium bowl.

Whisk together water and olive oil in a measuring cup, add to flour and then stir until a dough forms.

Divide dough into 2 pieces and roll out each half onto a sheet of parchment paper or silicone baking mat (shape can be rustic; dough should be thin).

Drizzle top with olive oil and sprinkle with salt. Place on baking sheets and bake 10-15 minutes until pale golden brown and crisp.

Let cool for a few minutes and then break into pieces.