

Invasive Japanese Knotweed Vegan Chutney

Ingredients

- 1 small onion, diced
- 2 cloves of garlic, minced
- 1-inch knob of ginger, minced
- 1 cup brown sugar
- 1 cup apple cider vinegar
- 1 ½ lbs. Japanese Knotweed, leaves removed, sliced into half-moon pieces, divided
- ½ tsp. ground cloves
- ½ tsp. dried nutmeg
- ½ tsp. ground cumin
- ½ tsp paprika
- ½ tsp. salt (or more, to taste)
- ½-1 cup golden raisins

Steps

1. Heat a large pot on medium heat, and add the garlic, onions, and ginger. Sauté briefly, not letting the vegetables burn. Add the sugar and vinegar, combining and bringing up the heat. Next add one pound of the knotweed and spices, stirring until it begins to simmer and then lowering the heat. Cook the chutney for about 30 minutes, uncovered, stirring occasionally, until it is fairly thick.

2. Add the remaining knotweed and raisins, along with 1/4 of a cup of water. Bring to a gentle simmer for another 10 minutes, before removing from the heat. Ladle the chutney into mason jars, and seal while still warm. The chutney should stay good while sealed for up to 6 months.

Eating Suggestions:

1. *Try using this chutney to top a veggie burger- the sweet, sour and spicy sauce will leave you with no need for another condiment*
2. *Serve as an appetizer with crackers for a delicious, edible invasive treat.*
3. *Elevate your pancake game by spreading this chutney inside a warm crepe.*

