



Roasted Grape Chutney

Yield: 1-1/3 cups

Ingredients

- 1 c Seedless Red Grapes, Halved*
- 1 c Seedless Green Grapes, Halved*
- 1 c Seedless Moon Drop Grapes Or Black Grapes*
- 1 T. Olive Oil*
- 1 T. Apple Cider Vinegar*
- 1 t. Dried Thyme*
- 1/2 t. Kosher Salt*
- 1/4 t. Pepper*

Directions

Preheat oven to 425°. Stir together all ingredients. Spread grape mixture on an aluminum foil-lined baking sheet. Bake 20 minutes or until grapes begin to shrivel. Remove from oven, and let cool 30 minutes. Store in refrigerator up to 3 days.