



Webb Ranch farmers Market
2720 Alpine Road, Portola Valley, CA 94028
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Recipes
Sauces
Berry/Fruit Chutney

Berry Chutney

Chef: Deano Lovecchio

Select Item(s): Webb Ranch organic Olallieberries or apricots

Tip: Serve with chicken, game hens, fish or tri tip (shown in picture)



One way to spice up your dishes is with an interesting sauce. Most chutneys are jelly-like and often lackluster. As Chef for Kookez Café in San Francisco, Deano created an old southern-style family recipe that goes great with sliced tri tip steak or grilled chicken. Customers at the café were always amazed at the flavor it added. They would try to guess the ingredients, but never came close. Deano is sharing his secret recipe with you here.

Ingredients (large batch)

6 cups – 1lb fresh organic berries
1 cups raisins or cranberries
1/2 cups chopped yellow onions
1/2 green bell pepper chopped finely
1/2 jalapeno pepper finely chopped
2 tablespoons powdered ginger
1 tablespoon ground cinnamon
1/2 cup brown sugar
1 tablespoon salt
2 tablespoons fresh garlic
1 tablespoon ground cloves
6 oz. frozen unsweetened apple juice
1/2 cup apple cider vinegar

Preparation

Chutney

In large saucepan combine all ingredient, bring to a boil, then simmer for 1 – 1 ½ hours or consistent. Don't cook into a jelly, the berries or fruit should remain whole and not disintegrate completely.

Store sauce for extended period for use with meals.

Cook Tri Tip

Bake the entire side of tri tip to rare on grill so outside is cooked with a crispy crust. Keep warm for dinner. When ready, slice and cook to order, or heat if ordered rare. Spoon small amount across meat plus a some on the side.

Reprinted with permission from Deano Lovecchio - Meet Deano at the Webb Ranch and ask him about his special recipes and chef tips.