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This month's recipe ideas featuring our house-made Apricot Chutney

Chutney Shredded Chicken

Serves 4

1/2 medium onion, thinly sliced
4 boneless skinless chicken breasts
1 cup chicken stock
1/2 cup Southport Grocery apricot chutney
2 tablespoons vinegar
2 tablespoons molasses
1 tablespoon mustard
1/4 teaspoon cumin
1/2 teaspoon garlic powder
1/2 teaspoon tobasco sauce
Salt and black pepper, to taste

Directions:

In a large pot, partially caramelize onions and remove from pot. Brown chicken breasts in the same pot, making sure not to over-brown. Mix all of the sauce ingredients together and pour on top of the chicken covering completely. Add caramelized onions back into pot. Bring to a boil and then reduce to lowest setting; simmer for about 1 hour. When the chicken is falling apart tender, use two forks to shred the chicken. Serve on baguette or on rice.

Tuna Melt Canapés

Serves 2

2-3 tablespoons mayonnaise
1 tablespoon Southport Grocery apricot chutney
1/2 teaspoon curry powder
1 5oz. can water-packed tuna, drained
Salt and black pepper, to taste
2 slices white bread, crusts removed
2 slices cheddar cheese
fresh chives

Directions:

Heat oven to broil and arrange a rack 10" from heating element. Combine mayonnaise, chutney, curry and tuna in a bowl; season with salt and pepper. Set aside. Cut each slice of bread and cheese into 4 triangles. Spoon tuna salad on top of bread pieces and top with cheese. Broil triangles until cheese is melted, 3-4 minutes. Serve garnished with chives.

Pork Tenderloin with Apricot Chutney

Serves 3

1 pork tenderloin (about 1 lb.), fat-trimmed
1 to 2 teaspoons butter
1/3 cup Southport Grocery apricot chutney
salt and pepper to taste

Melt butter in an ovenproof 10- to 12-inch nonstick frying pan over high heat. Add pork tenderloin and turn as needed to brown well on all sides, 5 to 6 minutes total. Add apricot chutney and 1/3 cup water to pan and stir to incorporate meat drippings. Baste tenderloin with some of the sauce, and then put it in a 450° oven. Roast pork, basting often with sauce, until meat is 150° to 155° in center of thickest part, 12 to 14 minutes. If sauce starts to scorch, stir in water, 2 tablespoons at a time. Transfer the tenderloin to a platter. Pour the apricot chutney sauce over pork, or serve the sauce in a small bowl and add to taste. Slice tenderloin and season to taste with salt and pepper.

Note:

For variation, use boned, skinned, and fat-trimmed chicken thighs (about 1 lb. total) instead of pork; brown the meat (about 6 minutes), then cook with the chutney and water just until the thighs are tender when pierced, 10 to 12 minutes. You may need to add another 1/4 cup water or so to keep the sauce from scorching.