

## Spicy Beet Chutney

Paul Mercurio, COOKING WITH BEER

3 medium-sized fresh beetroots (1 pound), scrubbed and tops removed  
1 tablespoon olive oil  
1 yellow onion, finely chopped (1 cup)  
2 cloves garlic, peeled and chopped  
½ cup apple cider vinegar  
Juice of one fresh orange  
2 fresh bay leaves  
1 cup porter ale  
¼ cup brown sugar  
1 teaspoon salt  
1 teaspoon (or to taste) red pepper flakes or diced chiles  
1 teaspoon smoked paprika

### Method

Preheat oven to 400F. Wrap beets in foil and place in a baking dish. Bake in oven for 1 hour. Set aside to cool slightly. Using disposable gloves to avoid staining your hands, remove the skins and tough stem ends and chop the beets very fine.

Heat the olive oil in a large saucepan over medium-high heat and fry onion until soft. Add garlic, apple cider vinegar, orange juice, bay leaves, porter, brown sugar, salt and chiles. Simmer 10 minutes. Stir in chopped beets and smoked paprika. Reduce heat to medium. Simmer 45 minutes or until the mixture thickens slightly. Remove bay leaves. Spoon the hot chutney into sterilised 8 oz. jars.