**Pineapple Chutney**

**Ingredients:**

6 pineapples

3 oz. butter

2 red onions small diced

2 white onions small diced

1 cup Sambal

4 oz. ginger

4 oz. garlic

Splash of water

3 Tbsp. cumin seeds (toasted)

½ cup lime juice

1 cup sugar

1 cup brown sugar

**INSTRUCTIONS**

1. Preheat the oven to convection 450°.
2. Clean the pineapples and trim the outsides off.
3. Cut into quarters and arrange on 2 sheet pans.
4. Roast the 20-30 minutes, until the outside begins to turn brown.
5. Once the pineapple is done cooking, remove from the oven and cut into small dice.
6. While the pineapple is roasting, do the rest of the steps.
7. Get a small frying pan, without oil; saute the cumin seeds until they turn dark. Add to the spice grinder and grind until a powder.
8. Peel the ginger and slice thinly.
9. Add the ginger and garlic, along with a splash of water to the spice grinder. Puree into a smooth paste.
10. Melt the butter over medium high heat in a large pot.
11. Add both onions and cook until they begin to brown.
12. Add the ginger-garlic paste from Step 8, the cumin seed powder from step 6, and the Sambal; cook for 1 minute.
13. Stir in both sugars and the lime juice. Mix in until all the sugar is dissolved.
14. Add in the cooked, cut pineapple.
15. Cook on low heat until the mixture gets thick and sticky.