



Date Bacon Chutney

Ingredients

1-pound uncured smoked bacon, chopped
1 large yellow onion, thinly sliced
1 tablespoon ginger garlic paste
1/4 teaspoon Kashmir chili powder (can substitute cayenne pepper)
3/4 teaspoon garam masala
Big pinch of whole fennel seeds
6 to 7 large Medjool dates, pitted and roughly chopped
Big splash of rye whiskey
2 teaspoons red wine vinegar
Hot water
1 cup English peas, cooked and chilled
Arugula or micro-arugula
1 lemon, cut into wedges
Small handful green olives, pitted and sliced in half (recommended: castelvetrano)
Small handful pistachios, toasted and minced
Fresh mint leaves
3-4 radishes, thinly sliced on a mandoline

Directions

- 1) Set a large stainless steel skillet over medium-low heat. Add the bacon, and cover with water. Cook, stirring often, until water evaporates and bacon is just crispy. Remove from the pan with a slotted spoon, to a paper-towel lined plate. Remove all but about 2 tablespoons of bacon fat. Reserve remaining fat for another use.
- 2) Add sliced onions, sprinkle with a little salt and cook, stirring often, until golden brown.
- 3) Now add ginger-garlic paste, Kashmir chili powder, garam masala and fennel seeds. Saute for about 30 seconds until spices are fragrant.
- 4) Stir in the dates. Then, off heat, add the rye whiskey. Return to the heat and cook until evaporated.
- 5) Add bacon back in, along with red wine vinegar and a splash of hot water to loosen up the consistency. Taste for seasoning.

Serving suggestion: Toast a piece of sourdough, spread with a big dollop of ricotta cheese, then top with a spoonful of chutney and some arugula!