

French Bread with Cheese and Mango Chutney



Ingredients

Mango Chutney (recipe follows)

Seasoned French bread, sliced

Cream cheese

Blue cheese spread

White cheddar cheese slices

Thyme for garnish

Mango Chutney

3 cups diced mango

1/2 cup chopped sweet onion

2 cloves garlic, minced

2 Tbsp. fresh ginger root, minced

1/3 cup brown sugar

3 Tbsp. white vinegar

1/4 tsp. whole mustard seeds

1/4 tsp. salt

Directions

Combine all the ingredients for the chutney in a medium saucepan. Cover and cook over medium-low heat for 30 minutes. Reduce temperature to low, uncover, and let simmer until mixture turns syrupy with a slightly thickened consistency. Remove from heat and bring to room temperature or place in the fridge to chill. Top each slice of bread with one of the three varieties of cheese. Spoon chutney over the cheese and garnish with thyme when ready to serve.