

## These royal chutney's will make your tongue dance

Posted Mar 18th 2007 6:06PM by [Jonathan M. Forester](#)

Filed under: [Raves & Reviews](#), [New Products](#), [Condiments](#), [America](#)

I was at a local food event today which showcased regional and local food products made by small / family businesses and farms. Every now and then I run across a product so good I have to share the news. The [Bombay Emerald Chutney Company](#) has not just one, but five great products. Their gourmet line of "Royal" Chutneys are fantastic: Royal Mint Chutney, Royal Tomato Chutney, Royal Plum Chutney, Royal Cranberry Chutney, and their new Royal Pomegranate Chutney. It's a Mom and Pop company who make their products by hand from their own family recipes.



My favorite is the Mint Chutney, made from Coriander, Lime Juice, Mint Leaves, Green Chilies, Salt & Spices. You would think that from such few and simple ingredients the flavor would be simple, but it's not. It has a very complex taste with just the right balance between the tangy lime, fresh mint, salt, and a nice but not lethal dose of spices. The Tomato Chutney has a very solid, summer ripe tomato presence, with the lemon, spices, salt, and cilantro bringing it all together.

They have different levels of spicy heat to them, but while none are overpowering for those who don't like it too hot, all have enough heat that even a seasoned chili head like myself doesn't get bored. The Mint and Tomato chutney's have a bit more heat to them, while the fruit chutney's, Plum, Cranberry, and Pomegranate are sweeter with less heat. All have a seriously complex flavor with just the right spices to match with each base ingredient. I can honestly say these are some of the nicest chutneys I have ever had. They sell by [mail order](#), at farmers markets in Westchester County, NY, and at [fifteen stores in New England](#). You can buy singly, or a special gift pack with one of each type.

They can be used as condiments with seafood, burgers, and steaks, as pasta toppers, on sandwiches, added to salad dressings, with appetizers and cheese plates, mixed into yogurt, and the Pomegranate chutney is even good on ice cream. I'm happily eating a hot corned beef sandwich slathered with the Mint Chutney right now. It cuts through the grease and tastes better than the spicy mustard's I usually use.