



Roasted Grape Chutney with Truffle Honey



SHOPPING LIST

- ☐ 1 cup red grapes halved
- ☐ 1 cup green grapes halved
- ☐ 1 Tbsp olive oil
- ☐ 1 Tbsp red wine vinegar
- ☐ 1 tsp dried thyme
- ☐ 1/2 cup honey
- ☐ Few drops of white truffle oil

INSTRUCTIONS

- ☐ Preheat 425 degree oven.
- ☐ Toss first 5 ingredients together and roast for 20 minutes and let cool.
- ☐ In a separate bowl whisk honey and truffle oil together.
- ☐ Select your favorite soft cheese and crackers.