

Wednesday

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Into the Frying Pan

Make winter more palatable with feel-good foods

By LAUREN CHAPIN

The Kansas City Star

Chutneys three ways

Kevin and Susan Miller are spicing up things with their three varieties of chutney: **tomato explosion**, **apple-peach infusion** and **piquant pear**. They are chunky and jazzed-up with ginger and lots of Indian spices, like cumin. Kevin Miller, who cooked with Le Fou Frog executive chef Mano Rafael, started bottling the chutneys in July. He prepares them in the Frog's kitchen



The chutneys are available at Halls, Wines by Jennifer in Parkville, Pear Tree Design & Antiques in Crestwood, J'Adore in Brookside, Waldeaux Wines & Spirits, and the Wine Cellar in the River Market. The 10.5-ounce jars sell for about \$12.

The Millers also make **Toasty and Spicy almonds**, available in 3-ounce and 10-ounce bags. They retail for \$4 and \$11.

Call (800) 436-9047 for details. Chutneys and almonds can also be purchased at **[www.palatable pair.com](http://www.palatablepair.com)**.

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