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Top 9 Gourmet Chutney Brands

From [Brett Moore](#),

Your Guide to [Gourmet Food](#).

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Chutney is a traditional Indian condiment that is made from fruit, sugar, and spices. It's a wonderfully versatile ingredient to have in the kitchen. Chutneys are good for more than just Indian dishes. Try chutneys as an accompaniment to cheese, as a sauce for meats (especially pork, lamb, and chicken), stirred into rice, as a sandwich spread, or even over ice cream.

1) [The Palatable Pair](#)

Brilliant! Wonderfully fresh tasting chutneys in three flavors: Apple Peach Infusion, Tomato Explosion, and Piquant Pear. Nice chunky consistency with deep, rich flavors. The Palatable Pear is a small Kansas City company headed by the husband and wife team, Chef Kevin Miller and Susan Miller. Beautiful 10.5 ounce jars make great gifts.

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2)

Stonewall Kitchen is one of my favorite specialty foods companies. Their chutneys are delicious. Chunky, with lots of fruit and spices, well balanced. Flavors include Apple Cranberry Chutney, Fresh Mango Chutney, and Old Farmhouse Chutney. Nice packaging, great for gift giving. Stonewall Kitchen is a New England company with headquarters in Maine.

3) [Busha Browne Company](#)

Busha Browne is a Jamaican company. Their products reflect Jamaican cookery and are made with produce from local small farmers. Available in two styles: Original Banana Chutney and Spicy Fruit Chutney. Banana Chutney is great with cheese or over ice cream. Busha Browne chutneys are available for sale online or at certain gourmet food stores like Dean & DeLuca and Whole Foods.

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4) [Wild Thymes Farm](#)

Wild Thymes make all of their products right on the farm located in New York's Hudson Valley. These chutneys aren't as chunky as most you'll find but they are popping with flavor. Great stuff! Flavors include Plum Currant Ginger Chutney, Carribean Peach Lime Chutney, Apricot Cranberry Walnut Chutney, and Mango Papaya Chutney.

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5) [Neera's Chutneys](#)

The Cinnabar Specialty Foods company is located in Arizona. Neera's Chutneys are named after their creator, Neera Tandon, a native of India. Neera's Chutneys come in a variety of wonderful flavors, both traditional and more creative examples. Mango Chutney, Pear Cardamom Chutney, Tomato Mint Chutney, Peach Chutney, Hot Vegetable Chutney, and Ginger Pineapple Chutney. For something really exotic, check out the Ginger Pineapple Chutney with green ginger, fennel, jalapenos, and cashews. Wow!

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6) [New England Cranberry Company](#)

New England Cranberry is a Massachusetts company that specializes in cranberry products. Their chutneys have a sweet, fruity flavor. Varieties include Cranberry Chutney, Cranberry Mango Chutney, and Cranberry Apple Chutney.

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7) [Diva Delectables](#)

Diva Delectables is a small Vermont company with big taste. Great tasting chutneys at very reasonable prices. Flavors include Regal Red Tomato Chutney, Divine Dark Mango Chutney, Artful Apple-Walnut Chutney, and Heroic Hazelnut & Prune Chutney.

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8) [Sukhi's Indian Food](#)

Lucky for us Sukhi Singh left her native India to make her home in America (by way of England). We can now enjoy some truly wonderful and authentic India food products from the company she started. Sukhi's chutneys are packed with fruit and exotic spices. Flavors include Mango Chutney, Hot Mango Chutney, Tomato Chutney, Tamarind Chutney, Green Chili Chutney, and Apple Chutney. Sukhi also teaches at the California Culinary Academy and the Culinary Institute of America. [Buy Direct](#)

9) [Bombay Emerald Chutney Company](#)

Although only a couple of years old, the Bombay Emerald Chutney Company is making a big name for itself. Simply made with the freshest ingredients, it's like you made it yourself (minus the work). Flavors include Royal Mint, Royal Plum, Royal Tomato, Royal Cranberry, Royal Pomegranate. The Mint and Tomato Chutneys are on the spicy side, while the rest are sweeter. I'm a big fan of the Royal Pomegranate.

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