



NILA'S CHUTNEY

BY BARBARA MICHELSON

When Nila Ghandi-Schwatlos isn't mixing together the many varied and all fabulous chutneys she makes from an array of local fruits, vegetables and herbs, along with tropical fruits and spices, she's cooking up the weekly special for devoted members of her *Curry Club*. She works in a light-filled and excellently equipped commercial kitchen that she and her husband Roy lease at Noone Falls on Route 202 in Peterborough.

The curry club, currently fully subscribed, gives members the opportunity to take out a pre-ordered main vegetarian curry entree and a side dish or two, dipping into a few of **Nilas Chutney** while they socialize. At any time, Nila may have some 16-18 different seasonal chutneys to offer that run the taste gamut from bright to mellow to pungent, and which are without exception, well balanced and distinctive.

The chutneys are Nila's creation and the product of her multi-cultural background as a Burma-born woman from a Gujarati family who was raised in Calcutta and has journeyed from Baroda to New York City and finally, Hancock, New Hampshire. It takes that kind of journey to produce the most sublime chutney from local blueberries.

Although the names *Blazing Butternut*, *Go-Go Garlic/Ginger*, *Pecanese Pear*, *Plum Yummy*, *Minty Mischief*, may sound just a bit trite, Nila's laughter is just as addictive. "You have to have fun with food!" she insists. One can't help to be reminded of the famous Ben & Jerry slogan: If It's Not Fun, Why Do It?

Originally from NYC's Spanish Harlem neighborhood, Roy spent years in all aspects of the food business and currently works full time from home as director of customer service for a food gift distributor. Roy holds down the business end of Nilas Chutneys, but has also created some remarkable, easy recipes that pair the chutneys with one or two other ingredients to create complex and delicious western style entrees (see recipes below).

In farm season and on Saturdays through December 19th, the chutneys are available for tasting and sale at the Hancock Farmer's market. Inquire about other outlets, as Nila's will be expanding. The Ghandi-Schwatlos also offer their professional kitchen for rental by the hour to other food producers, caterers and bakers. eWM

BEEF BRISKET WITH CRANBERRY CRAZE CHUTNEY

Adapted from Roy's recipe • Serves 6

3 lb. center cut Beef Brisket

3 Tbsp. Canola Oil

1 bottle dark Beer*

¾ cup **Nilas Cranberry Craze Chutney**

¾ tsp. Salt

Trim any extra fat from brisket. Set burner on cook top to medium high, heating oil in a heavy casserole pot that will just accommodate meat. Brown meat well on both sides. Remove meat and reserve. Pour off fat and discard. Add beer (*I used Pig's Ear Brown Ale from Woodstock Inn Brewery in North Woodstock, NH), chutney and salt to pot and mix well scraping-up browned bits in pan. Lower heat so sauce just simmers. Add meat, cover casserole and cook for several hours until meat is tender, turning about every half hour. When done, put meat on cutting board and let stand ten minutes. While meat settles, reduce sauce if necessary over medium high heat, stirring often. Adjust salt. Thinly slice meat, platter, and pour sauce over meat.

TITILLATING TOMATO LAMB BURGERS

Adapted from Roy's recipe

2 ½ lb. ground Lamb

2/3 cup **Nilas Titillating Tomato Chutney**

1 large Egg, lightly beaten

½ t. Salt

Mix ingredients together well. Divide into six patties. Broil or grill on both sides until nicely browned and medium rare. Serve with additional chutney on the side.

Nilas Chutneys

603.313.9768

roy@monadnockfusionkitchen.com