

Seasonal Eating



Roasted Grapes

2 cups red seedless grapes (can be left on stems)
1 tablespoon olive oil

Place grapes in a plastic zip top bag, add oil and toss to coat. Place on a baking sheet. Roast at 450 degrees for 10-15 minutes or until grapes are slightly tender and skins just start to split.

These come out like a chutney and are great spooned over pork or chicken.