

Cranberry Chutney

Fragrant and chunky, perfect for spooning over locally raised turkey, mashed potatoes or stuffing. Recipe is from www.thanksgivingrecipes.com. Yields 2 - 2.5 cups.

1 cup water
1/3 cup honey
1 cup apples - peeled, cored and diced
12 oz. fresh cranberries
1/4 cup apple cider vinegar
1/2 cup raisins
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground allspice
1/8 teaspoon ground cloves

In a medium saucepan combine the water and honey. Bring mixture to a boil over medium heat. Add the cranberries, apples, cider vinegar, raisins and spices. Bring to a boil, then simmer gently for 10 minutes stirring often.

Pour mixture into a mixing bowl. Cool to room temperature and serve or cover and refrigerate. Bring chutney to room temperature before serving.

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Shopping List

Cranberry Chutney

Ingredients	Wieght or Volume	PLU #
Cranberries	12 oz	_____
Honey	1/3 cup	_____
apples	1 cup	_____
apple cider vinegar	1/4 cup	_____
raisins	1/2 cup	_____
ground cinnamon	1/2 tsp	_____
ground ginger	1/4 tsp	_____
ground allspice	1/4 tsp	_____
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