Cranberry Chutney

Title

1 hour 15 minutes

Prep Time

Cook Time

6 cups

Serves

INGREDIENTS

½ cup apple cider vinegar
2 ¼ cups brown sugar
¾ tsp curry powder
½ tsp ground ginger
¼ tsp ground cloves
¼ tsp ground allspice

½ teaspoon cinnamon
1 ½ cups water
2 lemons, zested, pith removed, fruit cut into sections
2 navel oranges, zested, pith removed, fruit cut into sections
1 tart apple, peeled and medium dice

6 cups fresh cranberries
½ cup golden raisins
½ cup dried apricots
¼ cup chopped pecans

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From the Kitchen of
DIRECTIONS

1) In a large saucepan, combine the vinegar, sugar, curry, ginger, cloves, allspice, cinnamon, and water. Bring the liquid to a boil, stirring until the sugar is dissolved, about 3 minutes. Add the lemon zest and lemon sections, orange zest and orange sections and the apple, reduce the heat and simmer for 10 minutes.

2) Add 3 cups of the cranberries, the raisins, and the apricots and simmer, stirring occasionally, until thickened, about 35 minutes. Add another 2 cups of the cranberries and simmer for 10 more minutes. Add the remaining cup of cranberries and the pecans and simmer the mixture for 15 minutes longer.

3) Remove the saucepan from the heat, pour the chutney into a bowl and let cool. Chill overnight or up to two weeks.