

# Floo's RECIPE

Cranberry Chutney

Kristen Desmond

*Title*

*From the Kitchen of*

1 hour 15 minutes

6 cups

*Prep Time*

*Cook Time*

*Serves*

## INGREDIENTS

½ cup apple cider vinegar

½ teaspoon cinnamon

1 tart apple, peeled and

2 ¼ cups brown sugar

1 ½ cups water

medium dice

¾ tsp curry powder

2 lemons, zested, pith

6 cups fresh cranberries

½ tsp ground ginger

removed, fruit cut into sections

½ cup golden raisins

¼ tsp ground cloves

2 navel oranges, zested, pith

½ cup dried apricots

¼ tsp ground allspice

removed, fruit cut into sections

½ cup chopped pecans

## 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.