

# Cranberry Chutney

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Measure	Ingredients
24 oz	Fresh cranberries
3 med	Apples
1 cup	Golden raisins
or 1/2 cup	Currants
1 2/3 cups	Sugar
1 1/2 tsp	Cinnamon spice blend
Pinch	Salt
1/2 cup	Apple cider vinegar
2 - 3 cups	Water

## Method

1. Wash, peel, and dice apples into small pieces.
2. Pour cranberries and 2 cups water into large saucepan.
3. Stir in remaining ingredients.
4. Bring to simmer over medium heat.
5. Reduce heat to low, cover and simmer 45 minutes until apples and cranberries are soft.
6. Halfway through check thickness. If sauce is too thick add another cup of water.
7. When sauce is desired thickness, remove from heat and let cool.
8. Keep chilled until ready to serve.
9. Makes about 6 cups.

## Notes

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### Cinnamon spice blend

- 2 tsp Cinnamon
- 1 tsp Allspice
- 3/4 tsp Nutmeg (fresh grated)
- 3/4 tsp Ground Cloves

### Serving ideas:

- As a side to turkey, chicken, pork, and ham
- On a sandwich
- Layered in crumb cake
- With cheese as an appetizer
- In a strudel or fruit crisp