

CRANBERRY CHUTNEY

Description

Nice compliment for Thanksgiving dinner. Makes a pretty gift.

Ingredients

- 1 cup onions, sliced
- 1 cup water
- 3/4 cup Brown sugar - packed
- 1/2 cup granulated sugar
- 3/4 cup cider vinegar
- 2 apples cored, peeled and diced 1/2 inch pieces
- 1/2 tsp salt
- 1 tsp ginger
- 1/2 tsp Mace
- 1/2 tsp curry powder
- tsp grated zest of two oranges
- 1 qt cranberries, fresh or frozen
- 1/2 cup currants or raisins
- Juice of two oranges

Instructions

In a large saucepan simmer onions for 30 minutes with water, brown sugar and granulated sugar.

Stir in vinegar, apples, seasonings and orange zest.

Boil slowly, 30 minutes or longer, then stir in cranberries, currants and orange juice.

Boil slowly, about 10 minutes or until cranberries burst.

Correct the seasoning adding a little more sugar if too sour.

Summary

Yield: 1

Source: Barbara Moran
Mackie

Prep Time: 1 1/2 hours

Category: Chutney

Cuisine: American