

Spiced Cranberry Apple Chutney

Savannah · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

The combination of fresh cranberries, Granny Smith apples, and spices makes for a lovely alternative to regular cranberry sauce. It is divine served over baked brie. This recipe has yielded many compliments as I have given it as Christmas gifts in pretty jars or served at Thanksgiving dinner.

Ingredients

- 2 cups fresh cranberries - 2 cups white sugar - 3 tablespoons water
- or more as needed - 1 large Granny Smith apple - peeled
- cored and chopped - 2 stalks celery
- finely chopped - 1 tablespoon grated orange zest - 1 cup fresh orange juice - ¼ cup pecans (Optional) - 1 cup golden raisins - ½ teaspoon ground ginger - ¼ teaspoon ground cloves - 1 pinch salt
- or to taste

Instructions

1. Place the cranberries
2. sugar
3. and water in a large saucepan
4. and bring to a boil. Reduce heat to medium
5. and cook until all the cranberries have popped
6. 8 to 10 minutes. Stir in the apple
7. celery
8. orange zest
9. orange juice
10. pecans
11. raisins
12. ginger
13. cloves
14. and salt
15. and cook over medium heat
16. stirring frequently
17. until the celery is tender and the sauce is reduced
18. about 35 minutes. Turn off the heat
19. cover the saucepan
20. and let the chutney stand to thicken
21. about 15 minutes. Serve warm. Cook's Note: This will store nicely for up to 3 weeks in the fridge in a tightly covered container. Easily reheated in microwave; just be sure to cover loosely.