



Cranberry Chutney

Savannah · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

20

Description

This cranberry chutney with apples raisins and spices is fragrant and chunky Its perfect for spooning over turkey tenderloins or serving alongside your Thanksgiving turkey as an alternative to your regular cranberry sauce Try it on leftover turkey sandwiches too

Ingredients

— - 1 cup water - $\frac{3}{4}$ cup white sugar - 1 (12 ounce) package fresh cranberries - 1 cup diced peeled apples - $\frac{1}{2}$ cup cider vinegar - $\frac{1}{2}$ cup raisins - $\frac{1}{2}$ teaspoon ground cinnamon - $\frac{1}{4}$ teaspoon ground ginger - $\frac{1}{4}$ teaspoon ground allspice - ? teaspoon ground cloves

Instructions

1. Gather all ingredients. Allrecipes/Victoria Jemty Bring water and sugar to a boil in a medium saucepan over medium heat. Allrecipes/Victoria Jemty Add cranberries
2. apples
3. cider vinegar
4. raisins
5. cinnamon
6. ginger
7. allspice
8. and cloves. Return to a boil
9. then reduce heat and simmer gently
10. stirring often
11. for 10 minutes. Allrecipes/Victoria Jemty Pour mixture into a mixing bowl. Allrecipes/Victoria Jemty Place plastic wrap directly on the surface of the fruit. Let cool to room temperature before serving.
Allrecipes/Victoria Jemty To Make Ahead: Follow the recipe
12. then cover and refrigerate chutney for 1 to 2 days. Bring to room temperature again before serving.