

Cranberry Apple and Fresh Ginger Chutney

Savannah · 29/09/2024

**Prep Time**

8 hrs 15 mins

Difficult

Medium

Servings

8 hrs 50 mins

Description

This cranberry apple chutney is not overly sweet like traditional cranberry sauce but its got just enough sugar to keep your lips from puckering The fresh ginger adds a nice bite which becomes more pronounced as the chutney rests Add it to leftover turkey sandwiches with a smear of cream cheese its heavenly

Ingredients

— - 4 cups fresh cranberries - 1 cup raisins - 1 cup water - $\frac{3}{4}$ cup packed brown sugar - $\frac{1}{2}$ cup white sugar - 2 teaspoons ground cinnamon - 1 teaspoon minced fresh ginger root - $\frac{1}{4}$ teaspoon ground cloves - $\frac{1}{2}$ cup minced onion - $\frac{1}{2}$ cup chopped Granny Smith apple - $\frac{1}{2}$ cup finely chopped celery

Instructions

1. Bring cranberries
2. raisins
3. water
4. both sugars
5. cinnamon
6. ginger
7. and cloves to a boil in a saucepan. Reduce the heat to low and simmer until berries start to pop
8. about 5 minutes. Add onion
9. apple
10. and celery; continue to cook
11. stirring occasionally
12. until mixture begins to thicken
13. 5 to 10 more minutes. Transfer to a bowl and let cool slightly
14. about 15 minutes. Cover and refrigerate until flavors fully develop
15. 8 hours to overnight.