Spiced Cranberry Chutney

Savannah · 29/09/2024



Prep Time

2 hrs

Dificult

Medium

Servings

2 hrs 30 mins

Description

The best cranberry sauce you will ever taste Many spices make this delightful sauce the hit of any occasion

Ingredients

— - 4 cups fresh cranberries - 1 cup white sugar - ½ cup brown sugar - 1 cup water - 2 teaspoons ground cinnamon - 1 ½ teaspoons ground ginger - 1 ½ teaspoons ground cloves - ¼ teaspoon ground allspice - 1 tart apple

— peeled and diced

Instructions

1. Bring cranberries
2. white sugar
3. brown sugar
4. water
5. cinnamon
6. ginger
7. cloves
8. and allspice to a boil over medium-high heat in a large saucepan; cook and stir for 20 minutes. Stir in apple; cook and stir until apple is tender and sauce is thick
9. about 5 minutes. Refrigerate until cold.