

Cranberry Ginger Chutney with Thai Chiles

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

The fresh ginger and Thai chile give this sweetandsour cranberry chutney some pleasant heat and its the perfect complement to roasted poultry or game Garnish with a couple of fresh chiles for a pretty effect

Ingredients

— - 1 tablespoon minced shallot - 1 teaspoon minced garlic - ½ cup cider vinegar - ? cup brown sugar - ¼ cup apple juice - ¼ cup orange juice - 2 cups fresh cranberries - 1 cup chopped tart apple - ¼ cup raisins - 1 whole fresh Thai chile pepper - 1 teaspoon grated fresh ginger root - ¼ teaspoon ground cloves - ¼ teaspoon ground cinnamon - ¼ teaspoon salt

— or more to taste

Instructions

1. Slowly heat shallot and garlic in a heavy pot with a lid over very low heat until they release some moisture but not yet browned
2. about 3 minutes. Stir cider vinegar
3. brown sugar
4. apple juice
5. and orange juice together in the pot with the shallot and garlic; bring to a simmer while stirring to dissolve sugar. Add cranberries
6. apple
7. raisins
8. chile pepper
9. ginger
10. cloves
11. cinnamon
12. and salt to the simmering liquid; stir. Bring the liquid to a boil
13. reduce heat to low
14. and simmer until the mixture thickens and the cranberries are soft
15. 8 to 10 minutes. Remove and discard the chile pepper. Add salt to preference.