



Mum39s Cranberry Chutney

Savannah · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

50 mins

Description

Heres a cranberry sauce for more adventurous eaters

Ingredients

— - 4 cups fresh or frozen cranberries - 1 cup water - 2 cups white sugar - 2 (4 inch) cinnamon sticks - ½ teaspoon salt - ½ cup chopped onion - 1 cup raisins - 1 cup thin apple slices - 1 cup thin pear slices - ½ cup sliced celery - ½ cup sliced almonds - 2 teaspoons lemon zest

Instructions

1. Combine cranberries
2. water
3. sugar
4. cinnamon sticks
5. and salt in a large saucepan. Bring to a boil
6. reduce heat
7. and cook until berries begin to burst
8. about 10 minutes. Stir in onion
9. raisins
10. apple
11. pear
12. and celery. Cook on medium heat 15 minutes
13. stirring occasionally. Remove from heat. Stir in the almonds and lemon zest to combine. Remove cinnamon sticks. Cool before serving
14. about 1 hour.