

Cranberry Apple Chutney



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| 1 qt. PBNF fresh or frozen cranberries | 2/3 cup apple juice |
| 1 1/2 cup peeled, diced apples | 2 Tbsp apple cider vinegar |
| 1 cup raisins | 1/2 tsp ground ginger |
| 1 cup dark brown sugar | 1/4 tsp salt |
| | 1/2 tsp ground cinnamon |

- 1 – Bring all ingredients, except cranberries to a rolling boil.
- 2 – Add cranberries and return to a boil. Boil 1 to 2 minutes covered.
- 3 – Shut off heat and stir. Cover and cool.

Once chilled, the chutney will thicken naturally.

A beautiful side dish or meat garnish, this flavorful chutney is sure to become a holiday favorite.