

CRANBERRY APPLE GINGER CHUTNEY

INGREDIENTS

1 1/2 cup sugar
3/4 cup apple cider
1/3 cup apple cider vinegar
3 cups fresh cranberries (1 12 oz package)
1 granny smith apple, peeled, cored and diced
1/4 cup peeled fresh ginger, finely chopped
1/4 teaspoon crushed red pepper flakes
1/4 teaspoon ground cloves
salt and pepper to taste

DIRECTIONS

Combine sugar, cider, and vinegar in heavy large saucepan over medium-high heat until sugar dissolves. Add cranberries, apple, ginger and spices. Bring to boil. Reduce heat to low and simmer until chutney thickens, stirring occasionally, about 20 minutes. Season with salt and pepper.

Serve cooled. Can be refrigerated for up to 3 weeks.