

Cranberry Pear Chutney

This chutney can be used to add color to turkey, chicken or pork. It can be used as an appetizer on slices of baguette with creamy goat cheese.



Ingredients:

- 1 1/4 cup sugar
- 1 cup water
- 1/8 tsp. ground cloves
- 1/2 tsp. ground cinnamon
- 12 oz. fresh cranberries
- 1 granny smith apple
- 3 medium bosc pears
- 3/4 cup golden raisins
- half a small onion (1/3 cup chopped)
- 1/2 tsp. ground ginger
- 2 Tbsp. lemon juice

Equipment

- Large sauce pan

Chutney:

☑	Directions	Time (min)	
	Rinse cranberries	1	
	In a large sauce pan, combine 1 1/4 cup sugar, 1 cup water, 1/8 tsp. cloves, 1/2 tsp. cinnamon, and 12 oz. cranberries	3	
	Bring to a boil. Stir until sugar dissolves.	2	
	Reduce heat and simmer until cranberries begin to pop		
	Peel and core the apple. Chop into cranberry-size pieces.	3	10
	Peel and core the pears. Cut into cranberry-size pieces.	5	
	Chop onion into cranberry-size pieces, 1/3 cup	2	
	Stir in apple, pears, onion, and 1/2 tsp. ginger	2	
	Simmer until fruit is tender	20	
	Remove from heat. Stir in 2 Tbsp. lemon juice	1	
	Cool to room temperature	21	
	Cover and refrigerate until needed		
	Total	60	