



Cranberry Apple Chutney

1 qt. PBNF fresh or frozen
cranberries

1 1/2 cup peeled, diced apples

1 cup raisins

1 cup dark brown sugar

2/3 cup apple juice

2 Tbsp apple cider vinegar

1/2 tsp ground ginger

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.