



CRANBERRY CHUTNEY

Ingredients

- Raw cranberries | **1 Bag**
- Peeled, diced apple | **1C**
- Orange juice | **1C**
- Chopped dried apricots | **1/2 C**
- Freshly grated ginger | **1/2 Tsp**
- Ground cinnamon | **1 Tsp**
- Ground cloves | **1/2 Tsp**
- Brown sugar | **2 big handfuls (or more)**
- Pineapple Tidbits | **1 full-sized can**

Method

Simmer all the ingredients except the brown sugar in a deep, heavy saucepan. Cook over low heat, lid slightly ajar, until liquid is mostly absorbed (about 20-25 minutes).

Add brown sugar to taste and simmer uncovered for another 5 to 10 minutes until thick. Let the chutney cool to room temperature.

Store in a jar, tightly covered, not sealed. Refrigerate until needed. Before serving, bring to room temperature.