

Cranberry Apple Ginger Chutney

On a side note, this chutney is simply AWESOME!

Ingredients

- 4 cups cranberries
- ½ cup white sugar
- ¾ cup brown sugar
- 2 teaspoons cinnamon
- 1 teaspoon minced fresh ginger
- ¼ teaspoon ground cloves
- ½ cup minced onion
- ½ cup Granny Smith apples, chopped
- ½ cup finely chopped celery
- 1 cup water

Instructions

1. In a bowl, combine cranberries, white sugar, brown sugar, cinnamon, ginger; ground cloves and water.
2. Bring to a boil, simmer 5 minutes until cranberries “pop”.
3. Add minced onion, Granny Smith apples, and celery.
4. Stir till mixture thickens. 5-10 minutes.
5. Cool in refrigerator overnight.

