



Traditional fall flavors of cranberries, apples and raisins are slow simmered to create this delicious chutney. Serve with roast chicken, pork chops or use as a base for sandwich spreads or appetizers.

Cranberry Apple Chutney

Makes 1 quart

Ingredients:

1 pound, 8 ounces fresh OR frozen cranberries
4 ounces water
4 large apples, cored, chopped
3 cups sugar
5 ounces finely chopped onion
1-1/3 cups golden raisins
4 teaspoons minced fresh ginger
2 teaspoons Durkee® Minced Garlic
2 teaspoons salt
1-1/2 teaspoons Durkee® Ground Allspice
1/2 teaspoon Durkee® Ground Cinnamon
1/4 teaspoon Durkee® Ground Cloves
1-1/3 cups Karo® Dark Corn Syrup
2/3 cup cider vinegar
5-1/2 ounces chopped pecans

Directions:

Combine cranberries, water, apples, sugar, onion, raisins, ginger, garlic, salt, allspice, cinnamon and cloves in a large saucepan.

Bring to a boil over medium-high heat. Reduce heat; cover, stirring occasionally, for 15 minutes. Add corn syrup, vinegar and pecans. Cook uncovered for 15 minutes, stirring frequently.

Delicious served with roast turkey, pork roast or baked ham.