

Spiced Cranberry Chutney

Makes 9 Servings

Preparation: 10 minutes , Cook Time: 11 minutes

After having my youngest last fall, a friend brought over the most amazing meal ever! Salmon, broccoli, jasmine rice, roasted pecans {homemade} and this jar of something. Since the meal was so amazing, I figured, whatever was in that jar must be as well. We topped our crackers with the red jelly like stuff and began to eat. And eat. And eat. One empty jar later, I messaged her for the recipe. My obsession with Cranberry Chutney began. I make about 1-2 DOZEN 8oz jars at a time. I like to top my pancakes, crackers, or just about anything with this wonderful tasty treat! Everyone that taste this delicious homemade spiced cranberry chutney usually ends up "stealin"g a jar or two (or more) from my stash.



1 (12-ounce) package cranberries Fresh or frozen (defrosted)

1 cup sugar (more or less depending on taste)

3/4 cup water

1 apple large, chopped and peeled

2 teaspoons ground cinnamon

1 teaspoon ground ginger

1/4 teaspoon ground clove

In a large pot, combine all ingredients and bring to a boil. Boil on high for about a minute, then lower temperature between medium and medium-high.

Simmer for about 10 minutes and stir often. Towards the end of the time, I sort of gently smash any berries that are still whole against the side of the pot. They don't need to be totally smashed, I just sort of "pop" any whole ones.

Ladle your cranberry chutney into glass jars. You can freeze them, but I like to can them. I'm not going to give instructions for canning {that is a whole different ball game}, but this recipe is perfect for canning. These are great to have on hand throughout the year or to give as gifts. Or bring to your favorite party host as a hostess gift, especially around the holidays.

This recipe makes 3 8oz jars and a little more depending. I like to double the recipe in each batch, and will get a full 6-7 8oz jars. I would not make more than 2 batches of this at one time. Jellies, preserves, chutney, etc. are best in smaller batches.