

MASSACHUSETTS
Cranberries

Cranberry Apple Chutney

Source: Cape Cod Cranberry Growers' Association
www.cranberries.org/

Make Massachusetts grown cranberries and apples the star of your next Holiday meal with this interesting take on chutney!

Ingredients

- 1 cup whole fresh or frozen cranberries
- 2 ½ cup tart apples, peeled, cored and cubed
- ½ cup apple cider vinegar
- ½ cup sugar
- 1 tablespoon fresh ginger, peeled, slivered
- ¾ teaspoon salt
- ½ cup sweetened dried cranberries
- ½ cup walnuts, chopped
- ¼ cup golden raisins
- ½ chili pepper, seeded and chopped

Method

1. Gather all ingredients.
2. Wash cranberries, remove stems.
3. In 5 quart heavy saucepan combine cubed apples, vinegar, sugar, ginger, salt, sweetened dried cranberries.
4. Bring to boil over high heat, stirring to dissolve sugar.
5. Reduce heat. Simmer, uncovered 5 minutes or just until apples are tender but still hold their shape.
6. Add nuts and whole cranberries. Simmer 2 minutes.
7. Remove from heat.
8. Put in tight sealing container. Store in refrigerator.



www.mass.gov/agr/massgrown