



for Thanksgiving

Ruby Cranberry Chutney with Warm Winter Spices

Recipe by Lynn Vea, PCC Cooks

This chutney is a brilliant jewel tone and aromatic with spice. It is a great alternative to regular cranberry sauce. **Makes about 3 cups.**

Ingredients:

1 tablespoon butter
1/2 cup finely chopped red onion
1 tablespoon minced fresh ginger
1-1/2 cups fresh cranberries
1/2 cup red wine vinegar
3/4 cup white sugar
1/2 teaspoon coriander
1/2 teaspoon ground cinnamon
1/8 teaspoon ground cloves
4 pears, cored and sliced

In a heavy sauté pan, heat the butter and sauté the onion for 5 minutes. Add the ginger, the cranberries, the sugar, vinegar and the spices. Simmer for 15 minutes, Stir in the pears and cook for 5 minutes longer.

The chutney will keep for 3 weeks in the refrigerator or you may preserve it in sterilized canning jars in a water bath. (See method below.) It will then hold at room temperature for one year.

Method for canning chutney:

1. Wash and rinse six 1/2 pint jars; place in a large pot, covered with water and bring to a boil. Turn down heat and let stand in hot water until ready to use. In a smaller pot, bring lids and rings to boil; turn down heat; let stand in hot water.

Fill jars to 1/4" of top with chutney. Wipe rims clean. Screw on 2-piece lids. Put filled jars in boiling water to cover. Boil 5 min. (add 1 min. more for every 1,000 ft. above sea level). Remove from water. Let jars cool. Check seals—lids should be sucked down. Once the jars are opened, keep refrigerated up to 3 weeks.