

Cranberry Chutney

AS A CHILD, I INSISTED ON STORE-BOUGHT CRANBERRY SAUCE – no chunks, just that smooth roll, complete with indentations from the can. When I finally tasted my mother’s homemade chutney, I was converted. I now make it in huge batches, give it as gifts around the holidays and even freeze it to have throughout the year. It goes great on a turkey sandwich with avocado and honey mustard or with vegetable pot pie. Once you taste it, you’ll understand why I’m addicted.

- 2 cups fresh cranberries
- 1 cup raisins
- ½ cup sucanat
- ½ cup maple syrup
- 1 tablespoon ground cinnamon
- 2 teaspoons grated fresh ginger
- ¼ teaspoon ground cloves
- 1 cup water
- 1 small onion, chopped
- 3 medium apples, cored and chopped
- 4 stalks celery, chopped
- 1 teaspoon grated lemon peel

Combine cranberries, raisins, sucanat, maple syrup, cinnamon, ginger, cloves and water in Dutch oven. Place over medium heat and cook 15 minutes. Stir in onion, apples and celery and cook 15 minutes more. Remove from heat, fold in lemon peel, and serve.

Chutney can be made in advance and stored in an airtight container in the freezer.

MAKES 4 cups