

cranberry-apricot chutney



DIFFICULTY: easy
SPECIAL DIETS:
 vegan, gluten-free
YIELD: 8 servings

PREPARATION TIME:
 5 minutes
TOTAL COOKING TIME:
 15 minutes

This tangy and bright, yet simple recipe will put the oft forgotten cranberry sauce back in the spotlight. It's the perfect accompaniment to any holiday meal. I make it first thing in the morning -- the house smells amazing and it puts everyone in the holiday spirit.

INGREDIENTS:

- 6 oz dried apricots, chopped
- 12 oz fresh cranberries
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground allspice
- 1/4 tsp ground cloves
- 1 cup water
- 3/4 cup white sugar
- 1/2 cup cider vinegar

PREPARATION:

- In a medium-sized bowl. Combine cranberries, apricots, cinnamon, ginger, allspice, and cloves. Stir and set aside.
- In a medium pan, add water and sugar. Bring to a boil and stir until sugar is dissolved.
- Add fruit and spices to pan. Bring to a boil.
- Once boiling, reduce heat and simmer for 10 minutes.
- Transfer to serving dish and cool.
- Canning tip: If you put hot cranberry chutney into fresh, hot, 8oz jars and turn them up-side down to cool, the lids will seal. These make a great take-away gift for guests!

NUTRITIONAL INFORMATION:

serving size = 1/2 cup (128g)

calories 148 | fat 0.2g | protein 1.0g | carbs 37.8g | sugars 14.0g | fiber 3.3g | cholesterol ~mg