

Spicy Cranberry Chutney

Indonique

Instructions:

1. Bring water and sugar to a boil in a medium saucepan over medium heat.
2. Add remaining ingredients; return to a boil
3. Reduce heat and simmer 15 minutes or until apples are tender.
4. Pour into a glass mixing bowl (acid foods can react with metal bowls).
5. Place a piece of plastic wrap directly on chutney.
6. Cool to room temperature; then refrigerate overnight, covered with plastic wrap, to blend flavors.
7. Serve at room temperature.
8. Use as an accompaniment to meats such as turkey or use as a Sandwich spread with bagels plain or with a layer of cream cheese.

Ingredients:

- 1 cup water
- 1 cup sugar
- 12 ounces cranberries, fresh or frozen
- ½ cup vinegar
- 1 cup raisins
- ½ cup peeled diced apples
- ¼ teaspoon allspice
- ¼ teaspoon ground ginger
- ¼ teaspoon cinnamon
- 1/8 teaspoon ground cloves
- ½ cup chopped walnuts (optional)

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