

Crimson Cranberry Chutney--shared by Donna Hitchcock

Adapted from recipe found on midwestliving

Makes 3 half pints

1 1/4 cups granulated sugar

1/2 cup orange juice

1 12 - ounce package cranberries (3 cups)

1 cup peeled, cored and chopped apples

1 cup golden raisins

1/4 cup packed brown sugar

2 teaspoons minced fresh ginger

In a 3-quart saucepan, combine granulated sugar and orange juice. Cook and stir over medium-high heat until sugar is dissolved. Bring to boiling without stirring.

Stir in cranberries, apples, raisins, brown sugar, and fresh ginger. Return to boiling. Reduce heat to medium and simmer, uncovered, for 5 minutes or until berries have popped and mixture starts to thicken, stirring occasionally.

Remove from heat, fill jars to 1/2 inch headspace, remove air bubbles, wipe rims, and assemble lids.

Process in a water bath canner for 15 mins.